Alaska Surimi Seafood & Green Chile Enchilada Bake
Makes about 14 lb. (24 servings)

Surimi Mixture
3 lb. Alaska Surimi Seafood (Imitation Crab)
4-1/2 cups canned crushed tomatillos
12 oz. (about 3 cups) sliced California black olives, drained
2-1/2 lb. (about 7 cups) IQF corn, thawed and drained
1/2 oz. (1/2 cup) chopped cilantro

Verde Sauce
8 oz. sour cream
1 lb. canned green chiles
1-1/2 lb. (about 2-1/2 cups) purchased foodservice Alfredo sauce

Cheese Mixture
2 lb. (about 8 cups) shredded pepper jack cheese
1/2 lb. (about 2 cups) shredded cheddar cheese

30 corn tortillas (6-inch)

In a large bowl, combine surimi mixture ingredients. Refrigerate until ready to use.

In a separate bowl, whisk together verde sauce ingredients. In another container, mix the cheeses.

Preheat a convection oven to 325°F. Spray a 4-inch full-size hotel pan with vegetable cooking spray.

To build the enchilada bake, assemble in hotel pan in the following order:
1. Spread 1/2 of the verde sauce to cover bottom of pan.
2. Lay out 10 tortillas in pan for good coverage.
3. Scatter evenly with 1/2 of surimi mixture.
4. Sprinkle with 1/3 of the cheese mixture.
5. Spread remaining verde sauce over cheese mixture.
6. Lay out 10 tortillas over cheese for good coverage.
7. Scatter evenly with remaining surimi mixture.
8. Sprinkle evenly with 1/2 of remaining cheese mixture.
9. Lay out 10 tortillas over cheese for good coverage.
10. Sprinkle with remaining cheese mixture.

Cover pan tightly with foil and bake for 45 minutes. Remove foil and bake, uncovered, for about 15 minutes more, until internal temperature reaches 160°F.

Serve hot, or chill and cut 4x6 into 24 square pieces for deli case.
Nutrients per serving: 472 calories, 24g total fat, 12g saturated fat, 47% calories from fat, 82mg cholesterol, 24g protein, 40g carbohydrate, 4g fiber, 728mg sodium, 312mg calcium, and 270mg omega-3 fatty acids.