



TUNA ENCHILADA PIE

- 2 12 ounce cans **Crown Prince Natural Albacore Tuna**, drained and flaked
- 1 bottle **Crown Prince Natural Clam Juice**
- 6 ounces cream cheese, softened
- 1 medium onion, finely diced
- 8 green onions, sliced
- 2 cups shredded Mexican cheese blend (cheddar and Monterey jack), divided
- 2 cloves garlic, minced
- 3/4 teaspoon ground cumin, divided
- 1/2 teaspoon minced fresh cilantro
- 1/2 cup white wine vinegar
- 1/4 cup unsalted butter
- 1/4 cup all-purpose flour
- 1 cup shredded Monterey jack cheese
- 1 cup sour cream
- 1 7 ounce can diced green chilies, drained
- 1/8 teaspoon dried thyme
- salt and black pepper to taste
- 12 flour tortillas, halved



Preheat oven to 350°F. In a mixing bowl, combine cream cheese, onions, 1 1/2 cups Mexican cheese blend, garlic, 1/4 teaspoon cumin and cilantro. Stir in tuna and set aside. Melt butter in a saucepan. Stir in flour until smooth and gradually add clam juice. Bring to a boil, cook and stir for 2 minutes or until thickened. Remove from heat. Stir in Monterey jack cheese, sour cream, chilies, thyme, salt, pepper and remaining cumin.

Spread 1/2 cup of the cheese sauce in a greased 13" x 9" baking dish. Top with six tortilla halves, a third of the tuna mixture and a fourth of the remaining cheese sauce. Repeat tortilla, tuna and cheese sauce layers twice. Top with the remaining tortillas, cheese sauce and Mexican cheese. Cover and bake for 30 minutes. Uncover and bake 10 minutes longer or until heated through. Let stand 5 minutes before cutting. *Serves 8.*

Per Serving: 597 Calories (301 Calories from Fat), 35g Fat, 40g Protein, 35g Carbohydrate, 121mg Cholesterol, 1084mg Sodium