

Donna Whalen Little, Tenant Representation Broker, shares her Crawfish Enchiladas



"Sharing good food with friends and family is one of my pleasures in life. It brings everyone together and is something we all at Corporate Realty have in common."



CHATTING WITH DONNA

What do you do at Corporate Realty?

I'm an office leasing broker, specializing in tenant representation. In other words, I help tenants find the ideal office and negotiate the lease or assist in renegotiation or renewal of an existing lease. My clients include Fortune 500 national firms, local and regional law firms, and a variety of businesses in between.

What do you find most rewarding about your work?

I enjoy meeting new people and cultivating existing relationships over many years. I also like cooperating with commercial brokers from around the country who refer their clients to Corporate Realty.

Where did this recipe originate?

Many years ago, when my husband was recently widowed, a dear friend and neighbor would occasionally cook for him and his teenage son. After a long day, he would come home to a delicious treat left at the back door, and this was a favorite. When we got married, he asked me to get the recipe from our neighbor so our family could continue to enjoy it.



CORPORATE REALTY

201 St. Charles Avenue, Suite 4411, New Orleans LA 70170

Home-cooked Talent



Crawfish Enchiladas Serves 6–8

INGREDIENTS

- 1 large yellow onion, chopped
- ½ c. butter
- ⅓ c. salsa verde (or 2 - 7 oz. cans green chilies)
- 3 c. heavy whipping cream
- 1 c. sour cream
- 3 c. Mexican shredded cheese
- 4 green onions, finely chopped
- ½ tsp. oregano, halved
- ½ tsp. kosher salt, halved
- ½ tsp. cayenne pepper, halved
- 2 pkg. (1 lb.) crawfish tails
- 8 10 in. flour tortillas

STEP 1

In a large sauté pan or dutch oven, cook chopped yellow onion in ¼ cup of butter. Add salsa verde or green chilies. Season with ¼ teaspoon each of oregano, kosher salt, and cayenne pepper. Stir in heavy whipping cream. Bring to a boil and then drop to a simmer. Whisk in sour cream. Add Mexican blend shredded cheese and whisk until it melts.

STEP 2

In a separate sauté pan, melt ¼ cup butter and sauté chopped green onions. Season with ¼ teaspoon each of oregano, kosher salt, and cayenne pepper. Mix in crawfish tails and cook until most of the liquid evaporates. Pour crawfish into cheese sauce. Allow to cool and place in refrigerator to harden.

STEP 3

Grease a 13 x 10-inch baking dish. Place two heaping tablespoons of the crawfish mixture into the center of a flour tortilla. Tuck the edges under to close. Repeat. When the baking dish is full, sprinkle Mexican shredded cheese on top and pour a small amount of sauce over the dish. Bake at 400°F for 30 minutes or until cheese is browned and begins to bubble.



DONNA'S TIP

Serve with a side of sliced tomatoes and avocado. Drizzle them with a bit of olive oil and balsamic vinegar. And pour yourself a margarita!