



## EVERYDAY ENTERTAINING

# Padre's serves up modern Mexican cuisine

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By Suzanne Bissett / 3TV

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Padre's Modern Mexican Cuisine has a dish that is sure to get a lot of attention at your table. Learn how to make salmon-spinach enchiladas.

### Padre's Salmon Spinach Enchiladas With Chipotle Cream Sauce

#### Ingredients:

For the sauce:

- 1/4 onion
- 2 garlic cloves
- 4 chipotles
- Salt and pepper
- 2 cups heavy cream

Per enchilada:

- 1 corn tortilla
- 1/2 oz. cream cheese
- 1/2 oz. red onion
- 1 oz. spinach
- 1-1/2 oz. salmon

#### Instructions:

For sauce: Blend ingredients in a blender or food processor.

For enchilada: Salt and pepper the salmon and bake in the oven at 350 degrees for about 10 minutes. Remove and roll the enchilada ingredients in the tortilla. Return to the oven for about 7 minutes. Remove and cover with the sauce. Serve with Mexican rice and sautéed vegetables.

#### More Info

Padre's Modern Mexican  
Cuisine  
1044 E. Camelback Road  
(602) 277-1749

