



## FIERY SHRIMP QUESADILLAS



*Prep Time: 2-3 hours*  
*Cook Time: 10 minutes*  
*Yield: 4-6 servings*

1 lb. (61-70) peeled white shrimp  
1-7 oz. cans of Casa Fiesta Chipotle Peppers  
1 medium white onion sliced  
1 medium green bell pepper sliced  
1 medium red bell pepper sliced (optional)  
1 medium yellow bell pepper sliced (optional)  
½ bunch of cilantro chopped  
¼ cup of cumin  
1 cup of water  
1-8 oz. jar of Casa Fiesta Sliced Jalapeños  
2 cups of shredded cheese  
Sour cream  
1 package flour tortillas  
½ stick of butter for sauteeing  
Butter flavored spray for tortillas

In a blender, add the chipotle peppers and adobo sauce and blend for 10 seconds. Add the water, cilantro, and cumin. Blend an additional 30 seconds. Place shrimp in a 1 gallon storage bag and pour the chipotle mixture over the shrimp. Let marinate for 2-3 hours. When ready to assemble the quesadillas, preheat two 12" sauté pans over medium heat. In one, add the ½ stick of butter and when melted add the sliced onion and bell peppers. Cook until soft and onions become translucent. Remove from the pan and set aside. Remove the shrimp from the bag and cook until done, about 3-5 minutes. To assemble, place one flour tortilla on a cutting board. Add shrimp, onions, bell peppers, sliced jalapeños, and shredded cheese on one half of the tortilla. Fold the remaining half over to make a half moon. Spray with butter flavored spray on both sides and place in the preheated sauté pan. Let brown on one side for 2-3 minutes over medium-low heat or until cheese melts and flip carefully with a spatula for an additional 2-3 minutes or until browned. Remove from the pan and slice into wedges, taking precautions because the contents will be hot. Serve with sour cream for dipping on the side.

**FANCY**

