

Good Eats Recipes

Shrimp Quesadillas

What You Need:

GOOD EATS Papaya-Mango Salsa
2 tablespoons olive oil
1 cup chopped yellow onions
Salt
Freshly ground black pepper
1 teaspoon chopped garlic
1 pound rock shrimp
1 medium avocado, peeled and small diced
1/2 cup scallions, sliced thinly on a bias
4 ounces Monterey Jack, grated
4 ounces sharp cheddar, grated
12 large flour tortillas
1/2 cup vegetable oil
1 cup sour cream
1 tablespoon finely chopped fresh parsley leaves

Directions:

In a saute pan, heat the oil over medium heat. Add the onions. Season with salt and pepper. Saute for 2 minutes. Add the garlic and shrimp. Season with salt and pepper. Continue to saute for 2 to 3 minutes, or until the shrimp turn bright pink. Remove from the heat and cool completely. In a mixing bowl, combine the shrimp, avocado, scallions, and cheese. Season with salt and pepper. Mix well. Spoon the mixture evenly over half of the tortilla. Fold the remaining half over, forming a half-moon shape. Heat a large griddle over medium heat. Lightly brush both sides of the tortilla with the oil. When the griddle is hot, cook the quesadillas for 2 to 3 minutes on each side or until crispy and the cheese is melted. Remove from the heat and cool slightly. Slice each quesadilla into thirds. Serve with the salsa and a dollop of the sour cream. Garnish with parsley.