

Shrimp Quesadillas

Jacob · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

6

Description

This recipe for spicy shrimp quesadillas features a fajita style shrimp and bell pepper filling seasoned with cumin chili powder jalapeño and lime. Serve warm with cilantro and sour cream.

Ingredients

- - 2 tablespoons vegetable oil - 1 onion
- sliced - 1 red bell pepper
- sliced - 1 green bell pepper
- sliced - 1 teaspoon salt - 1 teaspoon ground cumin - 1 teaspoon chili powder - 1 pound uncooked medium shrimp
- peeled and deveined - 1 jalapeño pepper
- seeded and minced - 1 lime
- juiced - 1 teaspoon vegetable oil
- or as needed - 6 large flour tortillas - 3 cups shredded Mexican cheese blend
- divided

Instructions

1. Heat 2 tablespoons oil in a large skillet over medium-high heat. Add onion and bell peppers; cook
2. stirring frequently
3. until onion is translucent and peppers are soft
4. 6 to 8 minutes. Add salt
5. cumin
6. and chili powder; stir to coat vegetables. Add shrimp; cook and stir until shrimp are opaque and no longer pink in the center
7. 3 to 5 minutes. Remove from the heat and stir in minced jalapeño and lime juice. Heat another skillet over medium heat and brush with about 1 teaspoon oil. Place one tortilla in the hot skillet; spoon about 1/6 of the shrimp filling and 1/2 cup Mexican cheese blend onto one side of tortilla. Fold tortilla in half. Cook until lightly browned on the bottom
8. about 5 minutes. Flip and cook until lightly browned on the other side
9. 3 to 5 minutes. Repeat to make remaining quesadillas.