



Chipotle Shrimp Quesadillas



Serves 6 / 30 mins

INGREDIENTS

- | | |
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| 6 Casa Mendosa™ Whole Wheat 10 Large Tortillas | 1/4 cup lime juice |
| 1 lb. uncooked medium shrimp, peeled & deveined | 1/4 cup fresh cilantro, chopped |
| 2 tbsp. olive oil | 4 cups Mexican blend cheese |
| 1 cup -yellow onion, chopped | 2 tbsp. chili powder |
| 1 cup -bell peppers, chopped | 1 tsp. ground cumin |
| 1 tbsp. -garlic, minced | 1 tsp. dried oregano |
| 1/2 cup canned yellow corn, drained | 1 tbsp. -salt (plus more to taste) |
| 1/2 cup -canned black beans, drained | 1 tsp ground black pepper (plus more to taste) |
| 2 tbsp. chipotle and ancho hot sauce | |



DIRECTIONS

Prep Time **15 min** | Cook Time **15 min** | Ready in **30 min**

-  In a medium-sized bowl, lightly season shrimp with salt, ground black pepper, and 1 tbsp. of chili powder. Mix and marinate in the refrigerator for 10 minutes.
-  In the meantime heat 2 tbsp. of oil on medium-high heat in a large skillet or pan. Add onion, bell pepper, and garlic and cook until tender (about 3 minutes).
-  Add the corn, black beans, chipotle and ancho hot sauce remaining chili powder, ground cumin, dried oregano, 1 tbsp. of salt, 1 tsp of ground black pepper, and lime juice. Mix and cook for about 3 minutes. Stir occasionally to prevent burning.



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- Add the seasoned shrimp and cook for another 2 -3 minutes or until the shrimp begins to turn pink mixing every minute for even cooking.
- Transfer the mixture to a bowl and clean your skillet before placing it back on the heat. Spray the pan with non-stick spray and place a tortilla in the pan and sprinkle cheese on one side
- Divide shrimp mixture into 3 and add 1/3 on top of the cheese.
- Top with cheese and fold the tortilla in half.
- Cook until golden and crispy (about 2 - 3 minutes) on each side. Repeat this process with the remaining tortillas.
- Remove the quesadillas from the pan and cut. Serve with your choice of salsa, sour cream, guacamole or pico de gallo

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