

## Tequila-Lime Shrimp Quesadillas

(4 servings)

### Ingredients:

- 1 tbsp Vegetable oil
- 12 oz Monterey Jack Cheese, shredded (3 cups)
- ¼ cup minced fresh Cilantro
- 2 Scallions, white & green parts separated and sliced thin
- 1 lb medium-large shrimp (31-40 per pound), cleaned & and halved lengthwise
- Tequila & Lime juice for marinating
- Salt & Pepper
- 2 Garlic cloves, minced
- 1 tsp minced canned Chipotle chile in Adobo sauce
- ⅓ cup Tequila
- 1 tsp Lime zest
- 4 (10") Flour Tortillas

### Directions:

Toss the Monterey Jack cheese with the cilantro and scallion greens.

Marinate the shrimp in tequila & lime juice for about 4 hours.

Pat shrimp dry with paper towels and season with salt and pepper.

Heat 1 tbsp of oil in a 12" non-stick skillet over medium heat until shimmering.

Add scallion whites, garlic, chipotle and ¼ tsp salt, and cook until softened – about 2 minutes.

Add tequila and simmer until tequila has evaporated and pan is dry – about 5 minutes.

Add shrimp and cook, stirring often, until cooked through and opaque throughout – about 3 minutes.

Drain well and transfer to a bowl, stir in zest, and let cool for 5 minutes.

Spray one side of 2 tortillas with cooking spray and lay the sprayed side on the counter.

Sprinkle ¼ of the cheese mixture on each tortilla, leaving ½" border around the edge.

Arrange shrimp on top in single layer, then sprinkle with another ¼ of the cheese mixture.

Lay a second tortilla on top and then spray with the cooking spray.

Press firmly to compact.

Grill the quesadillas on a griddle or in a large cast iron frying pan - about 5 minutes.

Flip quesadilla(s) over and press gently with a spatula to compact.

Continue to grill until crisp and golden brown on second side - about 5 minutes.

Let quesadillas cool on a wire rack for 5 minutes, then slice into wedges and serve. Can be served with sour cream or guacamole.

(Recipe adapted from America's Test Kitchen)