

SAZON SHRIMP QUESADILLAS



Ingredients

1 lb shrimp, peeled, deveined, tails removed and chopped
1 packet Goya Sazon seasoning mix
1/2 TBS cumin
salt to taste
1 4.5oz can chopped green chiles*
1 red bell pepper, diced
1/2 onion, diced
1 garlic clove, minced
vegetable, grapeseed, avocado or sunflower seed oil
1/2 C shredded cheddar cheese
8 tortillas - preferably flour or a corn/flour mix tortilla
pico de gallo for serving
guacamole for serving - recipe within the post
*Half of the chopped green chiles will be used in the guacamole



Instructions

1. In a bowl, combine shrimp, sazón, cumin and half a can of chopped green chiles. Stir to coat the shrimp and set aside. Heat 1 TBS oil and add garlic to a large pan over medium-high heat. Cook for 2-3 minutes, then add onions and peppers. Cook until the veggies have softened, then add shrimp and chiles. Stir occasionally until shrimp is cooked through, about 5-8 minutes. Remove from heat and season with salt to taste.
2. Put enough oil in a large pan over medium-high heat that it coats the pan. While waiting for the oil to heat up, assemble the quesadillas with a spoonful of shrimp and veggie mix, then a sprinkle of cheese on half the tortilla. Fold the tortilla in half and carefully place them in the pan, turning the heat down to medium. Wait for the edges of the tortilla to start to brown before flipping. Place finished quesadillas on a paper towel to absorb any excess oil, then serve with pico de gallo and guacamole.