

## Shrimp Quesadillas

Serves 2

- 2 T olive oil
- ½ medium yellow onion, sliced
- ½ bell pepper, sliced
- 113 g uncooked large shrimp, peeled and deveined
- 1 tsp onion powder
- 1 tsp garlic powder
- ½ tsp paprika
- ½ tsp ground cumin
- Kosher salt, to taste
- 28 g butter, at room temperature, divided
- 2 25-cm flour tortillas
- 180 g shredded cheese (cheddar, mozzarella)



1. In a large heavy-bottomed skillet over medium heat, heat the **olive oil** until shimmering.
2. Add the **onion** and **bell pepper** and sauté, stirring occasionally, until tender, about 6 minutes.
3. Add the **shrimp**, **onion powder**, **garlic powder**, **paprika**, **cumin**, and **salt** to taste. Cook until the shrimp are pink and opaque, about 4 minutes. Transfer the mixture to a bowl and set aside.
4. Wipe down the skillet and return it to the heat, or use a separate skillet if needed. Add 1 T **butter** and allow it to melt but not brown.
5. Add the **tortilla** to the pan and sprinkle about half the **cheese** on top of the tortilla, then top with the shrimp mixture and add the remaining cheese.
6. Top with the second tortilla. Spread the remaining tablespoon butter on top. Cook until the bottom is golden brown and crisp, about 3 minutes.
7. Carefully flip the quesadilla and cook until brown and crisp on the other side and the cheese is melted, about 3 more minutes. Lower the heat if the tortilla is getting too dark before the cheese is fully melted.
8. Transfer to a cutting board and slice into wedges using a large knife or a pizza cutter. Serve hot with your choice of toppings or sauces for dipping.