



## RECIPES

### **Shrimp Quesadilla**

8 medium shrimp, cooked and chopped  
1/4 cup lime juice  
1/4 cup chopped fresh cilantro  
2 tablespoons butter  
2 large flour tortillas  
1/2 cup shredded Monterey jack cheese  
2 tablespoons mild green chiles, chopped  
2 tablespoons chopped green onion  
2 tablespoons salsa  
2 tablespoons sour cream  
2 tablespoons guacamole  
1 tablespoon chopped black olives

Marinate shrimp in lime juice and cilantro. Melt butter in a sauté pan. Place one of the tortillas in the pan. Top with half the cheese, shrimp, green chiles, scallion and salsa, then the remaining cheese. Cook for 2 minutes (until underside is golden brown). Place second tortilla on top and flip the quesadilla over. Cook for an additional 2 to 3 minutes. Remove. Slice into wedges. Top with sour cream, guacamole and olives.