

Spicy Shrimp Quesadillas

From David Nuno

Ingredients:

2/4 Can of GOYA Corn
3 GOYA Whole Jalapenos (Chopped)
6oz cooked peeled Shrimp, chopped
1 ¼ Tsp. Ground Cumin
4 Scallions, sliced
2 Tsp Freshly grated Lime or Lemon zest
2 Cups Shredded Monterey Jack Cheese
6 Goya Burritos Flour Tortillas
1 Tbsp Goya Olive Oil
GOYA Salsa
Diced Avocados

Instructions:

Step 1 - In large bowl, toss together corn, jalapeños, shrimp, cumin, scallions, lime zest and cheese until combined. Evenly divide corn mixture among tortillas, spreading on half of tortilla (about ⅔ cup each). Fold tortillas in half.

Step 2 - Heat grill or grill pan to medium-high heat. Brush grill grates with oil. Grill tortillas, flipping once, until tortillas are golden brown and cheese is melted, about 5 minutes. Cut tortillas into wedges and serve with Pico de Gallo and avocado.