

SHRIMP AND VEGGIE QUESADILLAS

Cook Time: 35 minutes | Servings: 6

INGREDIENTS

1 pound large shrimp, peeled, deveined and cut into chunks
1 eight-ounce bag shredded Monterey jack cheese)
1 five-ounce package baby spinach
6 large flour tortillas
1 bunch scallions, chopped
1 mango
1 large bell pepper, finely chopped
1/2 cup salsa verde

3 tablespoons salted butter, plus more if needed
1 1/2 teaspoon ground cumin
1/2 teaspoon kosher salt
Juice of 1 lime
Black pepper, to taste
Ancho chili powder to taste
Sour cream and hot sauce, for serving (optional)



INSTRUCTIONS

Place a baking sheet on the middle oven rack and preheat to 250 degrees Fahrenheit. Melt 2 tablespoons butter in a large cast-iron skillet over medium heat. Add the bell pepper and cook until just soft, about two minutes. Add the spinach and scallions, increase the heat to medium high and cook until the spinach wilts and any juices in the pan evaporate, three to four minutes. Add the shrimp to the pan and sprinkle with the cumin, salt and a few grinds of pepper. Cook, tossing until the shrimp are just cooked through, about two minutes. Add the salsa verde, bring to a boil and cook until thickened, about two minutes. Pour the shrimp filling into a bowl and wipe the skillet clean. Lay out the tortillas on your work surface. Scoop some filling onto one side of each, leaving any liquid behind in the bowl. Sprinkle with the cheese and fold the tortilla in half over the filling. Return the skillet to medium heat. Add 1 tablespoon butter and let melt. Cook the quesadillas in batches until browned and crisp and the cheese is melted, about two minutes per side. (Add more butter to the skillet as needed.) Put the quesadillas on the hot baking sheet in the oven to keep warm while you make the rest. Peel, pit and slice the mango. Sprinkle with the lime juice and chili powder. Cut the quesadillas into wedges.