



## Crispy Fried Shrimp Quesadilla

Prep time: 5 Cook Time: 5 Servings: 12

Regional North American,Appetizers/Sides/Snacks,Entrees,Kids,Flour Tortillas,Catering,Casual Dining,FSR/QSR,Snacks & Shareables,Modern Mexican,Seafood

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 #
Cheddar Cheese		shredded	12 Oz.
Popcorn Shrimp		unfried	24 Oz.
Red Bell Peppers		diced & sautéed	6 Oz.
Ranch			12 Oz.

## Instructions

1. Pre-heat a deep fryer to 350°F.
2. Pre-heat a sauté pan or flat top griddle to medium heat.
3. To serve: Place 2 oz. of popcorn shrimp in the fryer and fry for 2-3 minutes, or until cooked through. Place 1 oz. of shredded cheese on half of the tortilla, and top with the 2 oz. of fried shrimp and ½ oz. of sautéed red bell pepper. Fold to make a half-circle shape and brown on pre-heated sauté pan or flat top griddle for 2 minutes per side, or until golden brown on the outside and melted on the inside. Cut into fourths. Serve with 1 oz. ranch.

