

LOVE *at* FIRST BITE SHRIMP QUESADILLAS *with* TOMATILLO SALSA

INGREDIENTS

Shrimp Quesadillas

- 2 tbsp. olive oil
- 1 lb. medium shrimp, shelled, devined and chopped into ¼ pieces
- 1 garlic clove, peeled and minced
- 1 tbsp. lemon juice
- ¼ tsp. lemon zest
- ¼ tsp. kosher salt
- ⅓ cup green pepitas (toasted green pumpkin seeds)
- 2 tbsp. parsley, chopped
- 10 oz. Monterey Jack cheese, grated
- 3-5 tbsp. canola oil (for cooking)
- 1½ cups heavy cream
- 10 large flour tortillas

Tomatillo Salsa

- ¼ lb. fresh green tomatillos, husked
- 1 small red bell pepper
- 1 clove garlic, peeled
- 2 tbsp. chopped red onion
- ½ serrano chile, seeded and coarsley chopped
- juice of ½ lime
- ½ bunch of cilantro, thick stems removed, plus more for garnish
- ½ tsp. sugar
- ¾ tsp. kosher salt

PREPARATION

Quesadilla filling/shrimp: Heat a medium sauté pan and add 1 tablespoon olive oil. Add chopped shrimp to the hot pan. Cook about 1 minute, then add garlic. Cook 1 more minute or until shrimp are bright pink. Transfer shrimp to a bowl. Season with lemon juice, zest and salt; set aside.

Quesadilla filling: In a bowl, combine pepitas, parsley and grated cheese. Mix.

Make quesadillas: Add 1 tablespoon of canola oil to a non-stick pan over medium heat. Lay a tortilla flat in the pan. Place ¼ cup each of cheese and shrimp filling on top; cover with another tortilla. Cook a few minutes until golden; turn and cook until other side is toasty. Remove from heat. Repeat until all ingredients have been used.

Tomatillo Salsa: Husk the tomatillos and blanch them in boiling water for 15 seconds only. Immerse them in a bowl of ice water to cool. Remove core from each tomatillo and puree in food processor; let stand. Roast peppers over a flame or broil in oven until charred. Put into a paper bag for 5 minutes, then peel off charred skin and remove seeds and stem. To the food processor, add bell pepper, garlic, chopped red onion, seeded chile, lime juice, cilantro, sugar and salt. Puree until smooth. Transfer to a serving bowl; garnish with cilantro.

Serve: To serve, cut each quesadilla into 8 triangles. Place on serving platter surrounding bowl of salsa.

Makes 30 quesadilla triangles and 1 cup salsa.

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