

## Crispy Fried Shrimp Quesadilla

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 12

## Ingredients:

12 10" Heat Pressed Flour Tortillas (10420)

12 oz. Cheddar Cheese, shredded

24 oz. Popcorn Shrimp, unfried

6 oz. Red Bell Peppers, diced, sautéed

12 oz. Ranch

## Directions:

- 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.