



Seafood Quesadillas



4 Servings



30 minutes

Ingredients :

- Flour tortillas
- Shrimp peeled and deveined
- Cooked crab meat
- Shredded mozzarella cheese
- Shredded cheddar cheese
- Red bell pepper finely chopped
- Green onions sliced
- Garlic minced
- Olive oil
- Salt
- Black pepper
- Paprika
- Butter



Instructions :

1. Heat olive oil in a skillet over medium heat and sauté garlic until fragrant .
2. Add shrimp , season with salt , black pepper , and paprika , and cook until pink and opaque .
3. Remove shrimp from heat and roughly chop , then mix with crab meat , bell pepper , and green onions .
4. Heat a clean pan over medium heat and lightly butter the surface .
5. Place one tortilla in the pan and sprinkle an even layer of mozzarella and cheddar cheese .
6. Spread the seafood mixture over the cheese and top with another light layer of cheese .
7. Cover with a second tortilla and cook until the bottom is golden and crisp .
8. Carefully flip and cook the other side until the cheese melts fully .
9. Remove from the pan and let rest for a few minutes before slicing and serving .