



FUSTINI'S[®]

Quesadillas with Shrimp and Peppers

Ingredients

- 1 cup Sofrito sauce (red sauce)
- 12 large shrimp, peeled and deveined
- 1 tablespoon [Fustini's Jalapeno Lime balsamic](#)
- 2 tablespoons [Fustini's Persian lime olive oil](#)
- 1 large onion chopped into chunks
- 1 green bell pepper, chopped into chunks
- 1 red bell pepper, chopped into chunks
- 1 tablespoon [Fustini's Chipotle olive oil](#)
- [Fustini's Garlic olive oil](#) for cooking tortillas
- 6 flour tortillas
- 2 cups grated cheese
- sour cream for serving
- fresh cilantro leaves for serving
- lime wedges for serving

Directions

Step 1.

On a large plate, pour the sofrito sauce and balsamic over the shrimp and set aside. Heat a skillet over medium-high heat and add the Persian Lime olive oil. Cook the onions and bell peppers until they start to get nicely browned. Remove them from the skillet and set them aside.

Step 2.

Add the Chipotle olive oil to the skillet and the shrimp and sofrito mixture. Cook, stirring only occasionally until the shrimp are opaque. Add in a little water if the sauce gets dry. Remove from the skillet and chop the shrimp into bite-size pieces.

Step 3.

In a clean skillet, heat some garlic olive oil. Place a tortilla in the skillet, then layer on the ingredients: cheese, vegetables, and shrimp. Top with a little more cheese and a second tortilla. Cook on both sides, adding garlic olive oil before flipping to the other side so the tortilla isn't overly dry. Remove from the skillet and slice into wedges. Repeat with the rest of the tortillas and filling ingredients. Serve with sour cream, cilantro and lime wedges.