

Bruce's Asian Shrimp Quesadillas

Ingredients:

- 8 (10 inch) flour tortillas, multi-colored
- 12 oz. shrimp, peeled & deveined (I like 51-60's for this recipe)
- ½ cup red pepper, seeded & julienne
- ½ cup water chestnuts, julienne
- ½ cup snow peas, julienne
- 1 tbsp. fresh ginger, grated
- 2 tbsp. sesame oil
- 1½ tsp teriyaki sauce
- ½ tsp red pepper flake
- vegetable oil
- Monterey Jack cheese, shredded
- green onions, minced for garnish

1. Heat skillet over medium-high heat.
2. In a small mixing bowl, add the shrimp. Whisk together the sesame oil, ginger, red pepper flake and teriyaki sauce, pouring over the shrimp. Lightly toss to coat.
3. Add 2 tsp. vegetable oil to the skillet, adding the red peppers, snap peas and water chestnuts. Sauté for 30 seconds before adding the marinated shrimp to the skillet, stirring together until shrimp begins to turn pink. Set aside to keep warm in a lightly covered bowl.
4. Brush each tortilla lightly with the vegetable oil on one side. Wipe out the skillet with a paper towel and lay a single tortilla in the pan, flat.
5. Spoon one quarter of the shrimp filling over half of the grilling tortilla. Top with a sprinkle of the grated cheese..
6. Using a spatula, flip the bare side over onto the cheese-topped fillings and lightly pat down to adhere.
7. If the top of the quesadilla is still too light in color, carefully flip the whole quesadilla over to brown on both sides.
8. Allow to lightly cool. Cut into pie-shaped wedges for serving. Garnish with the minced green onions and serve with sour cream or wasabi mayo.

A clash of traditional flavors from traditional cuisines ... Japanese and Mexican!