

Shrimp Onion and Sweet Pepper Quesadillas

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Ingredients:

- 15-16 medium size cooked shrimp
- 1 large sweet onion, sliced
- 1 orange sweet pepper, sliced (you can use whatever pepper you have on hand)
- 1/2 teaspoon of ground cumin
- 1/2 teaspoon of paprika
- 1/2 teaspoon of sugar
- salt and pepper to season
- 3 flour tortillas
- a good amount of shredded cheddar cheese
- a good amount of shredded pepper jack cheese
- olive oil for browning tortillas
- Garnish (optional):
 - sour cream
 - Italian parsley, chopped
 - salsa of your choosing (I used my Mango Salsa)

Preparation:

In a medium skillet over medium heat, combine onions, pepper, ground cumin, paprika and sugar. Season with salt and pepper. Cook until onions are translucent. Transfer to bowl and set aside. In that same skillet over medium heat, add a tiny drizzle of olive and blister your tortilla on both sides. Then on one side of the tortilla, add your onions and pepper mixture top with 5 shrimp. Then add a handful of cheddar cheese and a handful of pepper jack cheese on top. Fold over the tortilla, like an omelet and let the cheese melt. Transfer finished quesadilla to a cutting board and cut it in 3 wedges. Repeat this for each quesadilla. This will make 3 half moon shaped quesadillas. Transfer to plate and garnish with salsa, sour cream and parsley.