



## TROPICAL COCONUT SHRIMP QUESADILLAS

Coconut SeaPak shrimp quesadillas bring the tropical islands to your kitchen table.

**Yield: 4**



### INGREDIENTS

1 pk.	10 oz package SeaPak® Jumbo Coconut Shrimp
1/2 C	Sour cream
	Zest and juice of 1 lime
1 C	chopped cilantro plus more for garnish
1/4 tsp.	Cumin
1 Unit	mango, peeled and diced
	Salt and Pepper
8 Unit	(8") flour tortillas
1 Unit	(8 oz) pineapple tidbits
1 1/2 C	Monterey jack cheese, shredded

### DIRECTIONS

- 1 In a blender, add the sour cream, lime juice, cilantro, cumin, and mango. Process just until smooth. Add salt and pepper to taste. Refrigerate sauce until ready to use.
- 2 Preheat oven to 400°F. Remove the tails from the shrimp.
- 3 Arrange 4 tortillas on a baking sheet lined with parchment paper. Top each with the shrimp, pineapple, cilantro, and cheese. Place another tortilla on top of each.
- 4 Place a second baking sheet on top to weigh down the tortillas
- 5 Bake for 10 minutes, or until cheese is melted and tortillas are golden brown. Slice each into quarters and serve with the refrigerated sauce.