

Shrimp and Veggie Quesadillas

You can't go wrong with a cheesy quesadilla.

By [Ree Drummond](#) Published: May 15, 2020

YIELDS:

6

PREP TIME:

35 mins

TOTAL TIME:

35 mins

Ingredients

- ☐ 3 Tbsp. salted butter, plus more as needed
- ☐ 1 large yellow bell pepper, finely chopped
- ☐ 1 5-ounce package baby spinach
- ☐ 1 bunch scallions, chopped
- ☐ 1 lb. large shrimp, peeled, deveined and cut into chunks
- ☐ 1 1/2 tsp. ground cumin
- ☐ 1/2 tsp. kosher salt
- ☐ Black pepper, to taste
- ☐ 1/2 cup salsa verde
- ☐ 6 large flour tortillas
- ☐ 1 8-ounce bag shredded monterey jack cheese (about 2 cups)
- ☐ 1 mango
- ☐ Juice of 1 lime
- ☐ Ancho chile powder, to taste
- ☐ Sour cream and hot sauce, for serving (optional)

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Directions

- 1 | Place a baking sheet on the middle oven rack and preheat to 250°. Melt 2 tablespoons butter in a large cast-iron skillet over medium heat. Add the bell pepper and cook until just soft, about 2 minutes. Add the spinach and scallions, increase the heat to medium high and cook until the spinach wilts and any juices in the pan evaporate, 3 to 4 minutes.
- 2 | Add the shrimp to the pan and sprinkle with the cumin, salt and a few grinds of pepper. Cook, tossing, until the shrimp are just cooked through, about 2 minutes. Add the salsa verde, bring to a boil and cook until thickened, about 2 minutes. Pour the shrimp filling into a bowl and wipe the skillet clean.
- 3 | Lay out the tortillas on your work surface. Scoop some filling onto one side of each, leaving any liquid behind in the bowl. Sprinkle with the cheese and fold the tortilla in half over the filling.
- 4 | Return the skillet to medium heat. Add 1 tablespoon butter and let melt. Cook the quesadillas in batches until browned and crisp and the cheese is melted, about 2 minutes per side. (Add more butter to the skillet as needed.) Put the quesadillas on the hot baking sheet in the oven to keep warm while you make the rest.
- 5 | Peel, pit and slice the mango. Sprinkle with the lime juice and chile powder. Cut the quesadillas into wedges. Serve with the mango, plus sour cream and hot sauce, if desired.