Grilled Chipotle Shrimp Quesadilla

Yield: 6 each quesadillas

Ingredients:

- 1 ½ lbs Shrimp, marinated in chipotle powder, lime zest, and avocado oil
- 3 cups Monterey Jack cheese
- 4 cups shredded Red cabbage, salted for 20 minutes, drained, and squeezed dry
- 6 each Don Pancho® 12-inch Red Chipotle Tortillas (79453.22337)

Cauliflower Jalapeño Escabeche

- 1 Tbsp Kosher salt
- 3 Tbsp Sugar
- 2 ½ cups Apple cider vinegar
- 1 ¾ cups water
- 1 Red onion, julienned
- 4 cups Cauliflower, cut into ½-inch pieces
- 3 Jalapeño peppers, thinly sliced
- ¾ tsp Coriander seed, whole
- 10 each Black peppercorns, whole
- 2 Bay leaves
- ½ tsp Fennel seed
- ½ tsp Cumin seed

Per Quesadilla

- 1 Don Pancho 12-inch Red Chipotle Tortilla (79453.22337)
- 2/3 cup Monterey Jack cheese, shredded
- ½ cup Red cabbage, salted and squeezed dry
- 14 each shrimp, grilled
- 2 oz ramekin Cauliflower-Jalapeño Escabeche

Directions:

1. For Cauliflower Jalapeño Escabeche, heat the sugar, salt, cider vinegar, and water to boil in a medium saucepan.

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2. Pour the prepared brine over the red onion, cauliflower, jalapeños, and spices into a 2-quart container.
3. Refrigerate the escabeche for at least one hour before using.
4. Shred and prepare red cabbage by salting liberally with kosher salt (2-3 Tbsp) to draw out moisture and let sit for 20 minutes before squeezing dry with a clean kitchen towel.
5. Heat grill to 375°F.
6. Season shrimp with kosher salt and grill on both sides, set aside, and keep warm.
7. Heat griddle to 350°F.
8. For each quesadilla, place a Don Pancho Red Chipotle Tortilla on a griddle and cover with cheese, shredded cabbage, and shrimp.
9. Cook for 3-4 minutes until the tortilla is golden brown and the cheese is melted.
10. Cut the quesadilla into thirds and serve with the cauliflower escabeche.

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