

## Shrimp Quesadillas with Rio Grande Black Bean and Corn Salsa

Texans love just about anything you can make with shrimp. Probably because our coastal waters yield some of the best. We love to combine tasty boiled shrimp with our **Rio Grande Black Bean and Corn Salsa** tucked into a quesadilla with some good cheese.

Makes 16 pieces.

1 pound cooked small shrimp  
1 jar **Fredericksburg Farms Rio Grande Black Bean and Corn Salsa**  
8 (8-inch) flour tortillas  
Shredded Monterey Jack cheese  
Canola oil

Combine the shrimp and **Fredericksburg Farms Rio Grande Black Bean and Corn Salsa** in a medium-sized bowl and toss to blend well. Scatter some of the cheese on half of each tortilla. Place a portion of the shrimp mixture over the cheese. Scatter more of the shredded cheese over the shrimp and fold the other half of the tortillas over the shrimp mixture, pressing down with your hand.

Heat a glaze of canola oil in a heavy-bottomed 12-inch skillet over medium heat. Add three of the quesadillas at a time, cooking just to melt the cheese and lightly toast the tortillas, turning once. Set aside to keep warm while searing the remaining quesadillas, adding additional canola oil to the skillet as needed.

To serve, cut each quesadilla into two wedges and serve warm.