

LOBSTER QUESADILLA - Appetizer.txt

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LOBSTER QUESADILLA
(serves 1 - 2)

6 oz. chopped lobster meat
¼ cup diced red pepper
¼ cup diced green pepper
¼ cup diced yellow pepper
¼ cup diced red onion
2 flour or corn tortilla shells, 8 to 12 inches in diameter
¼ cup shredded Monterey Jack cheese
¼ cup shredded Hot Pepper Jack cheese
pinch salt, pepper, Cajun spice, and curry powder
1 tsp. basil
dash of Tabasco Sauce

Preparation: Brown tortilla shells over a charcoal grill or in a hot griddle. Place the first tortilla shell on a pizza pan or cookie sheet. Cover the first shell with the lobster meat, the peppers, the onion, and the cheeses. Season with a sprinkle of salt and pepper, Cajun spice, curry powder, and Tabasco Sauce. Place second shell on top and bake in a 350° oven for about 10 minutes. Enjoy!