

# Quesadilla de Gambas y Chorizo

**Yield:** 2 serves | **Prep:** 10 min | **Cook:** 15 min | **Source:** thestranger.online

This wonderful flavour packed Mexican joy imparts its pleasure the moment it is front of you, not just the sight but the aroma; all before actually tasting this pure delight.

## Ingredients

- 1 tbsp oil (olive)
- ½ onion (red, sliced)
- 1 pepper (orange, sliced)
- 75 g chorizo (finely diced)
- 1 garlic clove (minced)
- 1 tbsp chipotle (paste)
- ½ tsp cumin
- ½ tsp coriander (ground)
- 100 g prawns (king, chopped)
- 1 lime (juiced)
- 2 tortillas (large)
- 1 Guacamole (fresh, optional)

## Notes

Historically a corn tortilla was used but it is equally acceptable to use a flour tortilla.



## Instructions

1. Heat the oil in a heavy pan or skillet over a medium low heat. Fry the onion and pepper for 10 minutes.
2. Add the chorizo and fry for another 5 to 7 minutes, this will allow the oils in the chorizo to leak out into the onion and pepper.
3. Stir in the garlic, chipotle paste, cumin, ground coriander and prawns, and cook for a further 2 minutes. Add the lime juice and season according to taste.
4. Spread the mixture over 1 tortilla and top with the second tortilla. If any more than a residue of oil remains in the skillet or pan simply wipe with a piece of kitchen roll.
5. Heat the pan over a medium high heat. When you can smell the oil from the cooking the pan is hot enough to add the quesadilla and cook on each side for 1-2 mins. Cut into four and serve with guacamole, or as you desire.
6. An alternative is to fill 1 tortilla and fold it in half, cutting it into 2 pieces before serving.