



Lobster Quesadilla

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 1 Serving**

- 3 oz. Lobster meat, claw and knuckle, chopped
- 2 oz. Fresh Baby Spinach
- 3 oz. Pepper Jack Cheese, shredded
- 1 ea. 12" Flour Tortilla
- 2 oz. Fresh Salsa
- 2 oz. Sour Cream
- 2 oz. Guacamole
- 1/2 oz. Butter, melted

Preparation Instructions:

1. Heat butter in saute pan over medium heat. Add lobster meat, spinach and continue cooking until spinach is wilted.
2. In another large saute pan add tortilla and cover with cheese. Begin cooking until cheese begins to melt. Remove pan from heat and add lobster/spinach mixture.
3. Fold tortilla in half and press to seal. Then place under broiler to slight brown, turn tortilla over and repeat.
4. Remove quesadilla from pan and cut into 4 pieces (pie shape).
5. To plate arrange on plate and garnish with salsa, sour cream and guacamole. Serve immediately.

Ingredients		Maines Product Code #	Amount	
Lobster meat, claw and knuckle	Commodity	133336	3 oz.	
Baby Spinach	Markon	097745	2 oz.	
Pepper Jack Cheese	San Pablo	014258	3 oz.	
12" Flour Tortilla	Mexican	093009	1 ea.	
Fresh Salsa	Ultrafresh	097866	2 oz.	
Sour Cream	Crowley	030745	2 oz.	
Guacamole	Classic	190178	2 oz.	
Butter	Grassland	000110	1/2 oz.	