Shrimp and Roasted Red Pepper Quesadilla

8 ounces shrimp, peeled and deveined

1 1/2 teaspoons Old Bay seasoning

3/4 teaspoon salt

3 Tablespoons oil

4 scallions, sliced thin

1 1/2 cups jarred roasted red peppers, patted dry and chopped fine

2 cups Monterey Jack cheese, shredded

1 cup fresh cilantro, chopped

1 teaspoon grated lime zest

2 Tablespoons lime juice

1/2 teaspoon pepper

4 flour tortillas

Combine shrimp, Old Bay and 1/4 t. salt.

Heat 1 t. oil in skillet.

Add scallion greens and cook 1 minute.

Add shrimp and cook until opaque and cooked through.  Transfer to a bowl.

Add red peppers, cheese, cilantro, lime zest, juice, pepper and 1/2 t. salt.

Spread one quarter filling over half of each tortilla.

Fold tortillas over filling and press to seal.

Heat remaining oil in skillet.

Place 2 quesadillas in skillet.

Press with spatula to flatten and cook 1-2 minutes on each side.  Repeat with remaining quesadillas.