



Marlin quesadillas

Ingredients

- 2 tablespoons of olive oil
- ½ cups of onion, chopped
- 1 serrano pepper, minced
- 1.1 lb. smoked marlin, shredded
- 10.5 ounces of manchego cheese, shredded
- 10 tortillas made with MASECA® corn masa flour
- Spicy salsa

Preparation

1. In a hot pan, add olive oil and fry onion until transparent.
2. Add marlin and serrano pepper.
3. Divide the fish dish in 5 tortillas made with MASECA®, add shredded cheese. Cover them with another tortilla to make the quesadillas.
4. Heat each quesadilla in a skillet or griddle at low heat until the cheese is melted.