

Sweet & Spicy Shrimp Quesadilla Sticks with Sriracha Honey Garlic Glaze

Sriracha Honey Garlic Shrimp Quesadilla Sticks



OVEN
375°F

TIME
1 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb shrimp, peeled and deveined
- 2 tbsp olive oil
- 3 cloves garlic, minced
- 1/4 cup honey
- 2 tbsp Sriracha sauce
- Salt and pepper, to taste
- 4 large flour tortillas
- 2 cups shredded cheese (cheddar or Mexican blend)
- 1/4 cup chopped fresh cilantro

DIRECTIONS

- 1.** Cook the shrimp: Heat olive oil in a skillet over medium heat. Add garlic and sauté for about 1 minute until fragrant. Add shrimp and cook 2-3 minutes until pink and fully cooked.
- 2.** Glaze the shrimp: In a small bowl, mix honey, Sriracha, salt, and pepper. Pour over the shrimp and stir to coat. Let the sauce bubble and thicken for 1-2 minutes. Remove from heat and chop shrimp roughly.
- 3.** Assemble the quesadillas: Lay out a tortilla. Sprinkle half with shredded cheese, chopped shrimp, and cilantro. Fold over or place a second tortilla on top and press gently.
- 4.** Cook the quesadillas: Heat a clean skillet over medium heat. Cook each quesadilla for 2-3 minutes per side until golden brown and the cheese is melted.
- 5.** Cut into sticks: Remove from heat and let sit 1 minute before slicing into strips or wedges.
- 6.** Serve hot: Pair with ranch, sour cream, or even more Sriracha-honey sauce for dipping.

SWAPS & NOTES

Shrimp : Medium or large shrimp work-just chop roughly after cooking.

Sriracha : Adjust to taste, or substitute with Gochujang or chili garlic sauce for variation.

Honey : Maple syrup or agave can be used for a slightly different sweetness.

Cheese : Pepper jack or mozzarella work great for melt factor.

TIPS FOR SUCCESS

Chop the shrimp after glazing for better stickability in the quesadilla.

Preheat your skillet so the tortilla crisps up without burning.

Use enough cheese to "glue" the quesadilla layers together as it melts.

Cut into sticks after cooling for clean, neat slices.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-spicy-shrimp-quesadilla-sticks-with-sriracha-honey-garlic-glaze/>