

# Entertaining Ideas

## Bringing The Beach Home

(NAPSA)—One way to savor the flavor of seaside vacations is to throw a beach party at home and serve up some satisfying seafood. Decorating is a breeze with tiki torches and candles. Spread out beach towels and add colorful pails and beach balls. Encourage guests to get in the shoreline mood by wearing casual seaside attire.

As for the food, SeaPak makes serving great seafood easy. Dish up SeaPak's Popcorn Shrimp with ketchup to the children, and spoil the adults in the crowd with SeaPak's Shrimp Scampi or Jumbo Butterfly Shrimp served with a variety of dipping sauces. Visit [SeaPak.com](http://SeaPak.com) for nearly 100 tasty recipes, such as Island Quesadillas with Lime Sour Cream:

### SeaPak Island Quesadillas with Lime Sour Cream

*Prep Time: 15 minutes*

*Cook Time: 12 minutes*

*Makes: 4 servings*

- 1 package (12 oz) SeaPak® Shrimp Scampi-Butter and Garlic, frozen**
- 4 pineapple rounds (fresh or canned in juice), about 1" thick**
- 8 (fajita-size) flour tortillas, regular or whole wheat**
- 2 cups Monterey Jack cheese or Mexican cheese blend, shredded**
- ¾ cup roasted red peppers, chopped**
- ¼ cup scallions, chopped**
- Cooking spray**
- ½ cup sour cream**
- 2 Tbsp. chopped fresh cilantro**
- 1 tsp. lime zest, finely grated**
- ¼ tsp. garlic powder**



**Delicious seafood is a favorite indulgence on many vacations. Why not make it the centerpiece of your next beach party at home?**

**PREHEAT** oven to 400°. Coat a large baking sheet with cooking spray.

**COAT** a large skillet with cooking spray and set over medium-high heat to preheat. Place pineapple rounds on hot pan and cook 2 minutes per side, until golden brown. Remove from pan and set aside. Add shrimp to hot pan and cook according to package directions. Lift shrimp from butter sauce (discard butter sauce if desired) and cut shrimp and pineapple into ½" pieces.

**ARRANGE** four tortillas on prepared baking sheet. Top tortillas with cheese (½ cup each), shrimp, pineapple, roasted red peppers and scallions. Place second tortilla on top and spray the surface with cooking spray. Cover quesadillas with foil and bake 5 minutes. Uncover and bake 5 to 7 more minutes, until cheese melts and tortillas are golden brown. Meanwhile, in a small bowl, combine sour cream, cilantro, lime zest and garlic. Mix well.

**SLICE** quesadillas into wedges and serve with lime sour cream on the side.