



45°N
63°W

NOVA SCOTIA SNOW CRAB RICE PAPER QUESADILLA

INGREDIENTS:

QUESADILLA

- ½ lb cooked and shelled Nova Scotia snow crab meat
- 1 cup corn kernels
- 1 cup cherry tomatoes
- 1 bunch fresh basil
- 2 green onions
- 12 sheets rice paper
- Pinch of salt & pepper
- Canola oil

DIPPING SAUCE

- 1 garlic clove
- 1 tsp chili flakes
- 1/2 lime, juiced
- 2 tbsp fish sauce
- 1 tbsp sugar
- Water, to taste

INSTRUCTIONS:

QUESADILLA

Cut cherry tomatoes into quarters and place in medium sized bowl. Thinly slice the green onion, tear the basil into medium pieces, and add to the bowl along with the Nova Scotia snow crab meat and corn. Add a pinch of salt and pepper and stir to combine. To shape the quesadillas, start by filling a dish the same size as the rice paper wrapper with warm tap water. Working one at a time, place rice paper in water for 5-10 seconds. Place rice paper on work surface, and place 2 tbsp of filling on one quarter of the wrapper. Fold rice paper in half, then in half again. Carefully transfer the parcel to an oiled plate or sheet pan, and make the rest. Heat a non-stick frying pan on medium

and add oil. When oil is hot, add 3-4 quesadillas to pan, placing the side with the most rice paper down. Let them fry undisturbed for 2 minutes, then check to see if bottom is crispy and golden. Continue to fry until golden on bottom, then remove from pan and serve with dipping sauce.

DIPPING SAUCE

Finely chop garlic and place in small bowl. Add lime juice, fish sauce, chili flakes and sugar. Stir to combine. Taste dipping sauce and add water to taste if too strong. Serve with quesadillas.