Carne Asada Quesadilla

Yield: 10 each entrée quesadillas

Ingredients:

- 10 each 12” Don Pancho® Red Chipotle Tortilla (79341.22337)
- 4 lbs Skirt or bavette steak, trimmed of excess fat and silver skin

Steak Marinade

- 1 ½ cups Canola oil
- 1 Jalapeño pepper
- 5 each Garlic cloves
- 3 each Green onions
- 1 tsp Mexican oregano
- 2 tsp Kosher salt

Quesadillas

- 7 ½ cups Chihuahua cheese, grated
- 30 each Green onions, marinated in beef marinade for 15 minutes before grilling
- 10 lime wedges for garnish
- 10 each Jalapeño peppers, grilled for garnish

Directions:

1. Blend the marinade in a blender until smooth, reserving ½ cup to marinate the green onions and jalapeños.
2. Cover the beef with the marinade and refrigerate for 4-6 hours.
3. Remove the beef from the marinade and discard the marinade.
4. Season the beef with kosher salt and black pepper and grill to medium rare, set aside to cool.
5. When cool, dice the steak and refrigerate.
6. Toss the green onions with the marinade and marinate for 15-30 minutes at room temperature.
7. Grill the green onions and jalapeños and set aside to keep warm.
8. Heat a grill to 375°F and for each quesadilla, add the following and grill until golden brown.
   - 1 12-inch Don Pancho® Red Chipotle Tortilla (79341.22337)
   - ¾ cup Chihuahua cheese, shredded
   - 5 oz Steak, diced

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    - 1 Green onion, grilled and sliced
9. Cut into quarters to serve and add 2 grilled green onions, 1 grilled jalapeño, and 1 lime piece.

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