



## *Loaded Steak Quesadillas*



### **Ingredients for the Steak:**

- $\frac{3}{4}$  - 1 lbs sirloin steak
- 1 tsp Ancho chili powder
- $\frac{1}{2}$  tsp paprika
- $\frac{1}{4}$  tsp ground Mexican oregano
- $\frac{1}{4}$  tsp cumin
- $\frac{1}{4}$  tsp garlic powder
- $\frac{1}{4}$  tsp onion powder
- Pinch of cayenne pepper
- $\frac{1}{4}$  tsp salt

### **Ingredients for the Quesadillas:**

- 4 large flour tortillas
- 2 cups Mexican Cheese Blend
- $\frac{1}{2}$  cup cherry tomatoes, thinly sliced
- $\frac{1}{2}$  cup canned fire roasted corn kernels, drained
- $\frac{1}{2}$  cup canned black beans, drained
- $\frac{1}{2}$  an avocado, diced
- Limes wedges and fresh minced cilantro for garnish

### **Method:**

1. Preheat oven to 425°F. Prepare a baking sheet with a piece of parchment paper.
2. In a small bowl, mix together all spices and salt for the steak. Generously coat steak with spice blend.
3. Heat 2 tablespoons olive oil in a large skillet over medium high heat. Sear steak, no more than 3 minutes per side. The steak will cook more in the oven so make sure it is just a sear! Remove from heat and let rest for 5 minutes while prepping quesadillas.
4. Place 2 tortillas on the prepared sheet and sprinkle each one with  $\frac{1}{2}$  cup of the cheese.
5. Top with tomatoes, corn, black beans, and avocado.
6. Thinly slice steak against the grain. Place slices on top of the loaded tortillas.
7. Sprinkle the rest of the cheese evenly over both quesadillas and cover with remaining tortillas.
8. Bake in the oven for 6-8 minutes, until cheese is melted and tortillas are warmed through.
9. Remove from oven and slice as desired. Top with cilantro and serve with lime wedges, a dollop of sour cream and your favorite salsa and guacamole