



Recipes

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Chimichurri Steak Quesagrilla

Prep Time: 12 Minutes

Cooking Time: 6 Minutes

Serves 4

Ingredients:

4 Mission® 10" Heat Pressed Flour Tortillas (10420)

16 oz. Flank Steaks , trimmed

Chimichurri (see Related Recipe)

1 oz. Roasted Red Bell Pepper , small dice

2 oz. Red Onions , minced

8 oz. Manchego Cheese, grated (can use Asadero cheese)

Directions:

1. Lightly warm tortillas and place on clean work surface.
2. Marinate steak in chimichurri 2 hours. Remove steak from marinade and grill to medium rare. Slice cooked steak into thin strips. Reserve.
3. Evenly sprinkle 1 oz. cheese (first 4 oz.) on the front half of each tortilla.
4. Evenly sprinkle .25 oz. roasted bell peppers over the steak of each tortilla.
5. Evenly sprinkle .50 oz. onions over the peppers of each tortilla.
6. Evenly sprinkle remaining 4 oz. cheese (1 oz. on each tortilla) over the onions of each tortilla.
7. Fold each tortilla in half.
8. Griddle each tortilla 2-3 minutes on each side until golden and crispy.
9. Slice each tortilla into 3 wedges. Serve. Can be served with garnish of grilled vegetable kabobs.



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Chimichurri*

Serves 1

Ingredients:

1/2 cup Fresh Cilantro , leaves
1/2 cup Fresh, Parsley , leaves
1/4 cup Fresh Oregano , Leaves
2 Tbsp. Garlic , minced
1 Tbsp. Yellow Onion , minced
1/4 cup Red Wine Vinegar
2 tsp. Ground Cumin
Kosher Salt to taste

Directions:

