



Recipes

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Fajita Quesadillas

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

2 Mission® 6" Heat Pressed Flour Tortillas (10400)
3 oz. Skirt Steaks , cut into 1/4" strips
2 oz. Red and Green Bell Peppers , cut into 1/2" strips
1 oz. Red Onion , julienne
2 oz. Monterey Jack Cheese , shredded
1/8 tsp. Kosher Salt
1/8 tsp. Black Pepper
1/2 tsp. Vegetable Oil
Salsa on the side
Sour Cream on the side

Directions:

1. Spray vegetable oil on pre-heated flat top grill.
2. Lightly sauté peppers and onions using medium heat.
3. Add steak, salt and pepper; cook skirt steak to desired temperature.
4. Spread 1 ounces of shredded Monterey Jack cheese evenly over the center of the first Mission® flour tortilla.
5. Top with skirt steak and peppers and onions.
6. Spread another 1 ounce of shredded Monterey Jack Cheese over all ingredients.
7. Place second tortilla on top of filling, secure shell by lightly pressing the center.
8. Bake in oven or place on flat top until both sides of quesadilla are lightly toasted.