



Recipes

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Steak Quesadilla with Chimichurri

Serves 1

Ingredients:

- 1/4 cup Sliced Onion
- 2 Tbsp. Unsalted Butter
- 4 oz. Top Sirloin Steaks (salt, pepper and garlic powder to taste)
- 1 Mission® 12" Heat Pressed Flour Tortilla (10430)
- 1/3 cup Shredded Manchego Cheese
- 1/3 cup Shredded Jack Cheese
- 1/4 cup Chimichurri (see Related Recipe)

Directions:

1. Melt butter in a sauté pan over high heat. Add onions to the pan and lower heat to medium. Saute until golden and caramelized, about 10 minutes. Set aside.
 2. Season the steak with salt, pepper and garlic. Place on a prepared grill and grill for 4 minutes per side. Slice into strips.
 3. On one half of the tortilla, place Manchego and Jack cheese, top with onions and steak slices. Fold over and place back on grill over a low flame. Grill until cheese has melted. Slice into quarters and serve with Chimichurri.
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Chimichurri

Serves 1

Ingredients:

- 1/8 cup Olive Oil
- 1/8 cup Red Wine Vinegar
- 1/8 cup Minced Shallots
- 1/6 cup Chopped Parsley
- 1/8 cup Chopped Cilantro
- 3/4 tsp. Minced Garlic
- 1/2 tsp. Minced Rosemary
- 1/8 tsp. Salt
- 1/8 tsp. Red Pepper Flakes
- 1/8 tsp. Black Pepper

Directions:

1. Whisk together the olive oil and red wine vinegar. Add remaining ingredients and combine. Cover and allow flavor to develop for 3 hours.