



CHEESESTEAK QUESADILLA

Ingredients

8 Mission® Super Soft Flour Tortillas

1 Strip steak (about ½ lb.)

½ tsp. Salt

¼ tsp. Black pepper

2 tbsp. Vegetable oil, divided

1 Red bell pepper, thinly sliced

1 Yellow bell pepper, thinly sliced

1 Medium onion, thinly sliced

4 oz. Mushrooms, thinly sliced

4 oz. Provolone cheese, shredded

Instructions

Sprinkle steak with salt and pepper. Heat a medium, heavy skillet over medium-high until hot. Cook steak, turning once, until browned on both sides but still pink inside, 2-3 minutes per side. Transfer to a cutting board and set aside.

In same skillet, heat 1 tbsp. oil over medium. Add red and yellow bell peppers, onions, and cook, stirring until softened, 6-8 minutes. Add mushrooms and cook until softened, about 3 minutes more. Set aside.

Lay 4 tortillas on a flat surface, and divide steak and vegetables between them. Top with cheese and remaining tortillas.

In a large nonstick skillet heat remaining 1 tbsp. oil over medium. Cook 1 quesadilla at a time, flipping once, until golden brown on both sides, about 3 minutes per side.

Makes 4 to 6 servings

Prep time: 30 minutes