



Acapulco-Style Steak Quesadillas

WITH CHEDDAR-JACK CHEESE AND RED ONION

Classic



Prep & Cook Time

35-45 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt, Pepper
Mixing Bowl, Large Non-Stick Pan

Ingredients

- 1 Red Onion
 - 1 Jalapeño Pepper
 - ¼ oz. Cilantro
 - 1 Roma Tomato
 - 1 Lime
 - 1 Tbsp. Taco Seasoning
 - 2 oz. Shredded Cheddar-Jack Cheese
 - 6 Small Flour Tortillas
- Customize It Options**
- 10 oz. Steak Strips
 - 12 oz. Filets Mignon
 - 8 oz. Shrimp
 - 12 oz. Boneless Skinless Chicken Breasts
 - 20 oz. Double Portion Steak Strips

Difficulty Level

INTERMEDIATE

Spice Level

SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/20722

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **onion, cilantro, jalapeño**

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches, if necessary.
- If using **whole chicken breasts**, pat dry and, on a clean cutting board, cut into 1" dice. Follow same instructions as steak strips in Steps 2 and 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **filets mignon**, pat dry. Follow same instructions as steak strips in Step 2, cooking undisturbed until well browned and steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Slice steaks before assembling quesadillas.*
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Steps 2 and 3, cooking undisturbed until well browned, 2-3 minutes on one side, then stirring constantly until shrimp reach minimum internal temperature, 2-3 minutes.



1. Prepare the Ingredients

- Core **tomato** and cut into 1/4" dice.
- Mince **cilantro** (no need to stem).
- Zest and halve **lime**. Cut one half into wedges and juice remaining half.
- Halve and peel **onion**. Slice one half into thin strips and cut other half into 1/4" dice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- Separate **steak strips** into a single layer and pat dry. Coarsely chop, if desired.



2. Make Pico de Gallo and Sear Steak Strips

- In a mixing bowl, combine **diced onion** (to taste), half the **cilantro**, half the **jalapeño** (to taste) (reserve remaining of both for filling), **tomato**, 1 tsp. **lime zest**, 1 tsp. **lime juice**, and a pinch of **salt** and **pepper**. Set aside, stirring occasionally.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** to hot pan and cook undisturbed until well-browned, 2-3 minutes on one side.
- Transfer steak strips to a plate. *Steak strips will finish cooking in a later step.* Reserve pan; no need to wipe clean.



3. Cook the Filling

- Return pan used to cook steak strips to medium-high heat and add 1/2 tsp. **olive oil**. Add **sliced onion** (to taste) and remaining **jalapeño** (to taste) to hot pan. Stir often until onion is translucent, 3-4 minutes.
- Add **steak and any accumulated juices**, **taco seasoning**, and 1/4 cup **water**. Bring to a simmer. Once simmering, stir constantly until water has evaporated and steak strips reach a minimum internal temperature of 145 degrees, 2-4 minutes.
- Remove from burner and stir in remaining **cilantro** (reserve a pinch for garnish) and a pinch of **salt**. Transfer to a plate. Wipe pan clean and reserve.



4. Assemble and Cook the Quesadillas

- Place **tortillas** on a clean work surface. Divide half the **cheese** between tortillas, then top with **filling** and remaining cheese. Fold tortilla over filling and press gently so it holds in place.
- Return pan used to cook filling to medium heat and add 1 tsp. **olive oil** to hot pan. Working in batches, place two or three **quesadillas** in pan (there should be no overlap). Cook until golden brown, 2-4 minutes per side.
- Repeat with remaining quesadillas, adding 1 tsp. olive oil for each batch.



5. Finish the Dish

- Plate dish as pictured on front of card, halving **quesadillas**, if desired, and garnishing with reserved **cilantro**. Serve **pico de gallo** on the side for dipping and squeeze **lime wedges** over to taste. Bon appétit!