



Acapulco-Style Steak Quesadillas

WITH CHEDDAR-JACK CHEESE AND RED ONION

Classic



Prep & Cook Time

35-45 MIN

Cook Within

6 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

SPICY

You Will Need

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

Ingredients

10 oz. Steak Strips
2 oz. Shredded Cheddar-Jack Cheese
1 Tbsp. Taco Seasoning
1 Lime
1 Roma Tomato
¼ oz. Cilantro
1 Jalapeño Pepper
1 Red Onion
6 Small Flour Tortillas

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.



Want Home Chef
Delivered to Your Door?

GET \$90 OFF

Your first 3 boxes

*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, sesame, and shellfish ingredients.

Share your meal with @realhomechef



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**



1. Prepare the Ingredients

- Core **tomato** and cut into $\frac{1}{4}$ " dice.
- Mince **cilantro** (no need to stem).
- Zest and halve **lime**. Cut one half into wedges and juice the other half.
- Halve and peel **onion**. Slice one half into thin strips and cut other half into $\frac{1}{4}$ " dice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.



2. Make Pico de Gallo and Sear Steak Strips

- In a mixing bowl, combine **diced onion** (to taste), half the **cilantro** (reserve remaining for filling), half the **jalapeños** (to taste; reserve remaining for filling), **tomatoes**, 1 tsp. **lime zest**, 1 tsp. **lime juice**, and a pinch of **salt** and **pepper**. Set aside, stirring occasionally.
- Pat **steak strips** dry. Coarsely chop, then separate pieces.
- 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.
- Remove from burner. 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 $\frac{1}{2}$ tsp. **olive oil**. Add **sliced onions** (to taste) and remaining **jalapeños** (to taste) to hot pan. Stir often until onions are translucent, 3-4 minutes.
- Add **steak strips** and any accumulated juices, **taco seasoning**, and $\frac{1}{4}$ 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. Rest, 3 minutes.
- 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**. Working in batches, place two or three **quesadillas** in hot 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.
- Remove from burner.



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!