

Easy Steak Quesadillas (Serves 6-8)

UTENSILS:

Large Skillet (used twice), or 1 Large Skillet and 1 Electric Skillet

INGREDIENTS:

- 3-4 Ribeye Steaks
- 6-8, Large Flour Tortillas
- Darn Good Seasoning
- 2 lb Mexican Melting Cheese (or Pepper Jack/Monterey Jack)
- Olive Oil

Directions:

TO START: Preheat the Electric Skillet on 300°. Trim all excess fat and grizzle from the steak. Rub the steaks with Darn Good and sear to the pan. Cover and cook until water bubbles form around the edge. Reduce the heat to low and continue to cook 7-10 minutes until done. Thinly slice the steak or shred it and set aside.

TO FINISH: Pre-heat Large Skillet on Medium-Low heat with 1-2 TBSP Olive Oil (just enough to cover the bottom). Place tortilla in the pan and sprinkle the entire layer with a generous portion of cheese. When the cheese melts, place the steak on one half of the quesadilla and fold the other half over and press firmly to bond the two sides. Repeat until desired amount of quesadillas is made. Serve with guacamole, salsa, & sour cream.

NOTES:

