

Steak Fajita Quesadillas

Serves: 6 quesadillas

Prep time: 15 minutes

Cook time: 40 minutes

Sheet Pan Steak Fajitas

1 pound flank steak
1 red bell pepper, sliced
1 green bell pepper, sliced
1 yellow bell pepper, sliced
1/2 large red onion, cut into 8 large chunks
2 tablespoons TABASCO® Sauce
1 tablespoon olive oil
2 tablespoons freshly squeezed orange juice
1/4 cup freshly squeezed lime juice
1/4 cup soy sauce
1 teaspoon paprika
1 teaspoon cumin
1 teaspoon onion powder
1 teaspoon garlic powder
1/2 teaspoon salt, more to less to taste

Steak Fajita Quesadillas

12 La Banderita Soft Taco Flour Tortillas
6 cups shredded quesadilla cheese

Optional Toppings

Guacamole
Sour cream or crema
Pico de Gallo or salsa
Cotija

Sheet Pan Steak Fajitas Directions

- Place steak into a large bowl or gallon sized ziplock baggie.
- Place peppers and onion into another large bowl or baggie.
- In a medium sized bowl, whisk together TABASCO® Sauce, olive oil, orange juice, lime juice, soy sauce, paprika, cumin, onion powder, garlic powder, and salt.
- Pour half of the sauce over the steak and half over the peppers and onion.
- Cover or seal and place in fridge to marinate for 8 hours.

- Preheat oven to 450 degrees F and line a rimmed baking sheet with a silicone baking mat or parchment paper.
- Place steak onto prepared baking sheet and bake for 15 minutes.
- Remove from oven, add peppers and onions, and cook for an additional 15 minutes.
- Let steak rest for 10 minutes, before thinly slicing.

Steak Fajita Quesadillas Directions

- Heat a large nonstick pan over medium heat.
- Place one tortilla onto a clean work surface.
- Top with 1/2 cup shredded cheese.
- Top with 1/6th of the steak, peppers, and onions mixture.
- Top with 1/2 cup more shredded cheese and then another flour tortilla.
- Cook in preheated pan, flipping halfway through, until the tortillas are golden brown and the cheese has melted.
- Repeat with remaining quesadillas.
- Cut and serve with optional toppings!