

## **Steak Chimichurri Quesadilla - Developed by Just Friends Media**

### Ingredients:

2 tablespoons Culinary Tours Chilean Olive Oil plus more for heating tortillas

½ Lb. sirloin or strip steak

1 Small onion thinly sliced

½ Cup Culinary Tours Green Chimichurri Sauce

4 Large burrito size flour tortillas

1 ½ Cups grated provolone, jack, havarti or gouda cheese

### Directions:

In a skillet heat 1 tablespoon olive oil over high heat. Season the steak generously with salt and pepper and cook about 2 minutes on each side for medium. Set the steaks aside to rest. Heat the other tablespoon of oil and add sliced onion. Season with salt and pepper and cook until onion is soft and translucent. Slice steak and add back to the pan with onion. Add ½ of the Chimichurri sauce and toss to coat. In another clean pan heat some oil over medium low. Place a tortilla in the pan and add ¼ of the steak mixture to one side. Top with ¼ of the cheese. Fold tortilla in half. When the cheese is melted flip over the tortilla to brown the second side. About 2 minutes per side. Serve warm with remaining Culinary Tours Chimichurri sauce for dipping.