

CopyCat Chi Chi's Steak and Mushroom Quesadillas

Ingredients

4 ounces flap or skirt steak marinated in soy sauce, pineapple juice, garlic, salt and black pepper

1 ounce sliced red bell peppers

1 ounce sliced green bell peppers

1 ounce sliced yellow onions

2 ounces sliced mushrooms

1 ounce garlic butter

1 (12") jalapeno cheddar or flour tortilla

3 ounces Monterey Jack and Cheddar cheese blend

3 ounces fresh pico de gallo** see recipe below

1 ounce shredded iceberg lettuce

1 ounce guacamole

1 ounce sour cream

2 ounces Chi-Chi's brand chile con queso or other dipping sauce

PICO DE GALLO

1 pound diced roma tomatoes

3 ounces diced yellow onions

1/2 ounce chopped fresh cilantro

salt, pepper, granulated garlic and fresh lime juice to taste

Directions

Marinate the steak for at least 2 hours prior to grilling. Grill steak to preferred doneness. Remove the steak from the grill and slice thinly.

Saute the red peppers, green peppers, yellow onions and mushrooms in the garlic butter until the vegetables are semi-soft and have a light golden color to them. Lay the tortilla

on a medium heat grill or large saute pan.

Top the tortilla with the cheese, Pico de Gallo, sauteed vegetables and the grilled steak. Allow to heat until the cheese has melted. Once the cheese has melted, fold the tortilla in half. Remove the tortilla from the heat and cut into four wedges.

Place the cut tortilla on a large serving plate and finish off with shredded lettuce, sour cream, guacamole and Chile con Queso for dipping.

PICO DE GALLO Mix all ingredients and chill.