

## Grilled Steak Quesadillas



### Ingredients

4 Azteca Flour Tortillas (find them in the refrigerated section)

1 cup Colby Jack cheese

1 red pepper, sliced

Sour cream for topping (optional)

1 lb steak of your choice

1 green pepper, sliced

Olive oil

### Directions

Preheat grill to high heat. Steak can also be prepared in the oven.

Brush both sides of the steak with oil and season with salt and pepper.

Place the steaks on the grill and cook about 4 minutes per side, until golden brown and slightly charred.

Once steak is cooked, remove from grill and let sit for 5 minutes before slicing into thin strips.

Brush olive oil on one side of the Azteca Tortilla and place steak, peppers, and cheese on the other side. Top with another Azteca Tortilla and brush the top with olive oil.

Grill quesadilla 1-2 minutes each side until cheese is melty. Top with sour cream and serve warm.