



## Argentine Steak Quesadilla

INGREDIENTS	MEASUREMENTS
12" Tortilla	1
Skirt Steak, grilled and diced (season with toasted cumin, salt and pepper)	4 oz.
SupHerb Farms Fusions® Chimichurri SRP	2 oz.
Jack or Quesadilla Cheese, shredded	4 oz.
Butter, softened	½ oz.
Sour Cream, for garnish	1 dollop
Pico de Gallo, for garnish	1 dollop
Guacamole, for garnish	1 dollop
Lettuce, shredded for garnish	3 oz.

### PREPARATION

1. Cook steak, let set for 5 minutes then dice and mix with SupHerb Farms Fusions® Chimichurri SRP. Set aside.
2. Spread butter on one side of tortilla, place butter side down on flat grill. Add cheese and diced steak and chimichurri mixture to half of tortilla then fold over.
3. Cook until tortilla is golden brown and crispy, then turn and brown the other side.
4. Remove from heat, let cool for 1 minute.
5. Slice and garnish with shredded lettuce, pico de gallo, guacamole and sour cream.