

LOADED STEAK QUESADILLAS

This Mexican specialty is often enjoyed as an aperitif. This tortilla recipe is topped with cheese, beef, but can also be vegetarian.

* INGREDIENTS

- Wheat tortillas 4
- Minced meat 250 g
- Grilled red pepper 1
- Grilled green pepper 1
- Sweet pepper 1 tsp
- 1/4 tsp hot pepper
- Cumin 1 tsp
- Salt
- Onion, chopped 1
- Olive oil 2 tbsp
- Chopped cilantro 3 tbsp
- Grated cheese 100 g

* PREPERATION

1

In a frying pan, brown the onion in olive oil, add the minced meat, salt and spices. Stir everything until the meat is cooked. Let cool, then pour in the cilantro.

2

Cut the roasted peppers into small cubes, and mix them with the minced meat.

3

Cover the first tortilla with the minced meat, sprinkle with the grated cheese then cover with the second tortilla and press down with your hands.

To finish

Bake the tortillas in a preheated oven at 180 ° C for 5 minutes. Cut the quesadillas in 4 and serve them hot.

Enjoy!