



Quick Quesedillas

Inspired by Bon Appetit - Fast, Easy, Fresh

BAH Note: BA-FEF recommends using a salsa or Pico de Gallo in the quesedillas and I wish I would have. The spice rub lost some of its punch in the cheese and tortillas so a little extra flavor would have been good. Or I could have used a hot pepper cheese. There's no right or wrong with this recipe, use what you like and as much as you like. Some diced avocado would make a nice garnish along with the sour cream.

- 1 pound skirt steak
- Spice rub (I used [Fire & Flavor's Coffee Rub](#))
- Corn tortillas(5 to 6 inches in diameter)
- 1 cup shredded cheese (I used Monterey Jack)
- Sour cream

Cut the steak into three or four large portions and dry with a paper towel. Season both sides liberally with spice rub.

Heat the oven to 375 degrees. Meanwhile, heat a grill pan or large frying pan over high heat. Lightly coat the pan with a thin film of vegetable oil (I placed a bit of oil on a paper towel and wiped the pan to coat). Add steak to pan (if using a frying pan, you may need to work in batches so the meat sears instead of steams) and cook 3 to 5 minutes per side for rare (3 minutes per side) to medium rare (5 minutes per side). Transfer steak to a cutting board to rest for 5 minutes then slice thinly.

Meanwhile, line a sheet pan with aluminum foil. Lightly oil one side of two tortillas and place on the sheet pan, oiled side down. Top each with 1/4 cup cheese and steak slices. Cover steak with an additional 1/4 cup cheese. Lightly oil a second tortilla and place oiled side up on top of the steak and cheese.

Bake for 10 minutes, carefully turn the tortillas over, and bake for another 5 to 10 minutes until heated through. For a more browned exterior, quickly broil on low making sure not to burn the tortilla. Transfer to a cutting board or plate and cut into wedges. Garnish with a dollop of sour cream, diced avocado, or salsa.