



ENTREE

SEARED BEEF QUESADILLA WITH LIME YOGURT CREMA AND FIRE ROASTED SALSA

Chobani

Farmer-Owned
LAND O LAKES
FOODSERVICE

PAM

Realime
100% LIME JUICE
FROM CONCENTRATE



Tyson
FOODSERVICE

 **WAYPOINT**


culinary connection
turning insights into fresh ideas in foodservice



SEARED BEEF QUESADILLA WITH LIME YOGURT CREMA AND FIRE ROASTED SALSA

DIRECTIONS:



1. Combine Extra Melt and 3 tablespoons water over low heat and stir until smooth. Hold warm at 165 degrees.
2. Whisk together yogurt, cumin and lime juice. Hold chilled.
3. Preheat griddle to 400 degrees. Spray with pan spray.
4. Add sliced onions and peppers to griddle. Sear for 2 minutes and turn.
5. Add Philly steak to peppers and onions. Using metal spatulas chop steak as it cooks. Season with salt and pepper. Cook on griddle for about 3 minutes.
6. Place tortilla on the griddle, transfer steak and pepper mixture to tortilla then top with prepared cheese.
7. Fold tortilla in half and toast each side until crisp. Cut quesadilla into 4 pieces. Serve in to go box with prepared yogurt sauce and salsa on the side.

YIELD: 1 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Land O Lakes®	¼ cup	Extra Melt® with Jalapenos	48242	
Chobani®	3 Tbsp.	4% Plain Greek Yogurt	43	
Keurig Dr. Pepper®	2 oz.	Realime®	14800582086	
	2 tsp.	Cumin, Ground		
Conagra Foodservice®	As needed	Pam® Sauté & Grill Spray	6414463111	
	2 oz.	Sweet Onions, Sliced		
	2 oz.	Green Bell Pepper, Sliced		
Tyson Foodservice®	1 ea.	Original Philly® UC Lightly Marinated Beef Slices	M-4	
Tyson Foodservice®	1 ea.	Mexican Original® Cheese Jalapeno Tortilla	10078210621	
Conagra Foodservice®	3 oz.	Rosarita® Fire Roasted Salsa	4430011005	



Recipe Created by:
Chef Jason Hooker

