



### **One Pan Vaqueros Quesadillas**

*Mix up organic ground beef with Mexican trimmings in one skillet*

### **Petite Tomato Salsa**

- 1/2 cup medium chunky tomato salsa
- 1/2 cup petite diced tomatoes, well drained
- 1/4 cup chopped red onion
- 1/4 cup chopped fresh cilantro or parsley
- 1 teaspoon lime juice

**Directions:** Combine all ingredients in a small bowl; chill in the refrigerator until serving.

### **Burrito Size Quesadillas**

- 2 Tablespoons avocado oil
- 1 cup chopped red onions
- 1/3 cup chopped sweet bell peppers (multi-colored)
- 1 jalapeno pepper, minced; seeded if desired
- 2 teaspoons (each) dried oregano; ground cumin
- 1 teaspoon (each) chili powder; salt
- 1/2 teaspoon ground black pepper
- 1 pound grass fed organic ground beef (93% beef 7% fat)

1/2 cup tri-blend beans, well drained

1/2 cup petite diced tomatoes, well drained

2 Tablespoon avocado oil, divided

5 (10-inch burrito size) flour tortillas, divided

2 cups shredded Monterey Jack or Peppered Jack cheese, divided

4 Tablespoons whipped chive onion cream cheese

**Garnish:** minced chives; fresh diced avocado, lime wedges, cilantro

**Serve as desired with:** sour cream, prepared salsa sauce

1. Preheat oven to 450 degrees F. Prepare Tomato Salsa; place in refrigerator to chill.
2. Place 2 Tablespoons oil in a large 12 inch oven safe skillet, sauté onions, sweet peppers, and jalapeno peppers for 5 minutes to soften.
3. Toss in oregano, cumin, chili powder, salt, and black pepper. Cook several minutes to combine seasonings. Add ground beef, breaking it into small pieces. Cook mixture on medium-to-medium high heat about 10 minutes. Add beans and petite tomato pieces; cook until beef is fully cooked and juices evaporate.
4. Remove beef mixture from skillet to large bowl. Wash/dry skillet; spread about 1 Tablespoon oil in skillet. Arrange 2 tortillas along sides of skillet with part hanging over the rim; repeat on other side and center to cover the bottom of skillet
5. Toss 1 cup of shredded cheese in beef mixture; spoon filling over tortillas in skillet; using a spoon, drop cream cheese over the beef; sprinkle remaining shredded cheese over the top. Place the remaining tortilla in center on top of filling; fold overhanging tortillas to completely encase filling, press down firmly. Brush tortillas with remaining 1 Tablespoon avocado oil.
6. Bake quesadillas until tortillas are crispy and filling is hot about 15 minutes.
7. Garnish with minced chives, diced avocados, lime wedges. Cut quesadillas into squares for serving. Serve with dollops of sour cream, cilantro, and salsa sauce. Serves 4 to 6

**Recipe Idea Inspired by** *Cuisine at Home*, Sheet Pan Quesadillas, *Cuisine at Home*, Holiday/Winter 2021, #149

**About the Recipe:** This recipe is perfect for a small family supper and uses only 1 skillet for the cooking and baking. Prepare all the servings at one time cooking up the ground beef, cowboy style, and serve with all the delicious toppings you love. Change it up to make it spicy hot or use your favorite fresh salsa. It's delicious with dollops of sour cream but you could substitute plain yogurt.