

**Steak Quesadillas with Black Beans and Elotes****2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes**

Peeler Ranch Beef Stir Fry Cut, thawed

J&amp;B Farms Corn, shucked

Stryk Jersey Farm Cheddar Cheese

El Milagro Flour Tortillas

Farmhouse Kitchen Steak Seasoning

Farmhouse Kitchen Elotes Crema, stirred well before use

Farmhouse Kitchen Pico De Gallo

Farmhouse Kitchen-prepared Gundermann Acres Black Beans, thawed

Sea salt and fresh cracked black pepper

Olive or vegetable oil, or butter

**STEP 1** Fill a large pot with water and bring to a boil. When the water reaches a boil, add 1 tbsp. of salt. Break the corn in half if you prefer smaller portions. Add the shucked corn to the boiling salted water. Cover and reduce heat to medium. Cook the corn for 5-10 minutes, removing when the corn kernels are softened to your preference. Remove the boiled corn to a paper towel lined plate to dry and cool.

**STEP 2** Add the black beans to a small saucepan and place over medium-low heat. Loosen with 2-3 tbsp. of water, if you prefer. Stir the beans occasionally as they reach a simmer. Season with salt and pepper to taste. Cover and keep warm until ready to serve.

**STEP 3** Pat the beef dry with paper towels and cut into small cubes. Set aside. Place a large saute pan over medium-high heat. When the pan is hot, add 1 tbsp. oil and swirl to coat. Add the cubed beef and sprinkle with  $\frac{1}{2}$  of the steak seasoning. Saute for 3-5 minutes until just cooked through and lightly browned. Transfer to a mixing bowl and let cool slightly.

**STEP 4** Drain and discard the liquid from the pico de gallo. Add the pico de gallo and shredded cheddar to the cooked beef. Toss and combine with a spoon to evenly distribute and set aside.

**STEP 5** Place a clean saute pan or skillet over medium heat. Add 1 tsp. of oil in the pan and swirl to coat the bottom. Lay a tortilla in the pan and spoon in a third of the beef quesadilla mixture. Spread the mixture to the edge, leaving about a  $\frac{1}{4}$ " border. Top with another tortilla. Toast the tortilla until browned and crispy, about 2-3 minutes. Then, using a wide spatula, carefully flip the quesadilla over to brown the second side for an additional 2-3 minutes. Transfer to a clean cutting board. Repeat with remaining tortillas and beef quesadilla mixture.

**STEP 6** To serve, cut each quesadillas into 6 triangles. Use a spoon or spatula to coat the boiled corn all around with the elotes crema. Sprinkle the crema with remaining steak seasoning. Serve with a side of black beans. Enjoy!