

## 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&B Farms Corn, shucked, washed  
Stryk Jersey Farm Cheddar Cheese  
El Milagro Flour Tortillas  
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 water. Cover and reduce heat to medium. Cook for 5-10 minutes, removing when the corn kernels are softened to your preference. Transfer 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, about ¼". 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 beef and season with ¾ tsp. salt and pepper. 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 any liquid from the pico de gallo. Add the pico de gallo and shredded cheddar to the cooled beef. Toss and combine with a spoon to evenly distribute and set aside.

**STEP 5** Place a large, clean skillet over medium heat. Add 1 tsp. of oil 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 ¼" 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 mixture.

**STEP 6** To serve, cut each quesadilla into 6 triangles. Use a spoon or spatula to coat the boiled corn all around with the elotes crema. Serve with a side of black beans.

Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Beef Stir Fry Cut - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Corn - Store in the crisper drawer of the refrigerator. Use within 5 days.

Cheddar Cheese - Store in the refrigerator. Use within 5 days.

Flour Tortillas - Store in the refrigerator. Use within 5 days.

Elotes Crema - Store in the refrigerator. Use within 5 days.

(Ingredients: Mozzarella Co. creme fraiche, G&S Groves lime juice, cumin, New Mexican chili powder)

Pico De Gallo - Store in the refrigerator. Use within 5 days.

(Ingredients: Village Farms tomato, Phoenix Farms onions, cilantro, G&S Groves lime juice)

Black Beans - If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing.

(Ingredients: Gundermann Acres black beans, Phoenix Farms onions, garlic, G&S Groves orange juice, salt, water)

**\*Contains gluten and dairy**

**\*\*Not made with egg, nuts, fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**

## Steak Quesadillas with Black Beans and Elotes

**4 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes**

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Stryk Jersey Farm Cheddar Cheese  
El Milagro Flour Tortillas  
Farmhouse Kitchen Elotes Crema, stirred well before use  
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Sea salt and fresh cracked black pepper  
Olive or vegetable oil, or butter

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**STEP 3** Pat the beef dry with paper towels and cut into small cubes, about ¼". 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 beef and season with 1 ¼ tsp. salt and pepper. Saute for 3-5 minutes until just cooked through and lightly browned. Transfer to a mixing bowl and let cool slightly.

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