

Carne Asada Quesadilla (Steak Quesadilla)

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-style-tampiquena-steak-recipe>

Ingredients:

- 1 pound flat iron steak
- steak Or a, your choice: Skirt steak, hanger steak, flat iron, flat iron, etc.
- 2 tablespoons olive oil
- 1 lime
- 1 teaspoon salt
- 3/4 teaspoon cumin
- 7/8 teaspoon smoked paprika
- 1 1/8 teaspoons ancho chile powder
- 1 shot mezcal or tequila, optional
- 1 chipotle dried, mecco, substitute 1 chipotle in adobo
- 1 handful cilantro stems included
- 1 clove garlic peeled
- 2 tablespoons olive oil
- 1 lime
- 1/2 lime
- salt to taste
- fresh ground pepper
- 3 1/4 cups bread flour
- 6 1/4 tablespoons lard or butter / vegetable oil*
- 13/16 teaspoon coarse kosher salt
- 1 cup warm water

Nutrition:

1. Calories: 960 calories
2. Carbohydrate: 93 grams
3. Cholesterol: 95 milligrams
4. Fat: 49 grams

5. Fiber: 6 grams
 6. Protein: 36 grams
 7. SaturatedFat: 14 grams
 8. Sodium: 1360 milligrams
 9. Sugar: 2 grams
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