

Quesadilla Platter



Ingredients:

- 2 lbs of Ground Beef from Arlington Charities
- 10 Tortillas
- 1.5 Tbsp of Smoked Paprika
- 1 Tbsp Chipotle Garlic Seasoning
- 2 Tbsp Garlic Salt
- 2 Tbsp Chili Lime Season Salt
- 2 Green Bell Peppers
- 2 Red Bell Peppers
- 4 Limes
- 1 Red Onion
- 2 Jalapenos
- 2 Mild Taco Seasoning Mix

- 4 Slices of Bacon (Optional)
- 1 Pack of Pepperjack Cheese
- 1 Pack of Fiesta Blend Cheese
- 1 Can of Ro - Tel

Directions:

1. Mix together your paprika, chipotle garlic seasoning, garlic salt, and chili lime season salt in a bowl. Set aside for later.
2. Dice your onion, bell peppers, and jalapeno into small pieces. For a less intense heat, remove the seeds from your jalapeno.
3. Optional: Cut your bacon into small pieces and fry it in a medium sized skillet. Once the bacon is done, remove the pieces and set them on a plate with a paper towel. Keep the bacon grease in the pan, it will be used to cook your veggies.
 - a. If you do not want to use bacon grease, you can use some oil for a healthier cook.
4. Set your stove to high and add your onions. Once they start turning clear, add your bell peppers and jalapeno.
5. Mix your pre-mixed seasoning into the veggies. Sauté the mixture for five minutes.
6. Add your two pounds of beef to your skillet. Mix in the two packets of taco seasoning and can of ro-tel. Finish by squeezing the limes over the mixture. Sauté until cooked.
7. Once the beef mixture is cooked, pour it into a colander to drain the excess fat.
8. Cut your tortillas in half. Add a spoonful of beef, a spoonful of veggies, a pinch of pepperjack cheese, and a pinch of fiesta blend cheese to your tortillas.
9. Roll your tortillas into cylinders.
10. Place your rolled quesadillas onto a baking sheet lined with parchment paper. Sprinkle the rest of the pepperjack and fiesta blend cheeses onto the top of the quesadillas.

11. Set your oven to 350 degrees. Once it is heated, place the quesadillas in the oven for 15 minutes.
12. Wait for the quesadillas to cool and enjoy your delicious meal!