

# Recipes from New York Times Bestselling Author **SUSAN MALLERY**

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## **Miguel's Steak Fajita Quesadillas**

### INGREDIENTS:

- 2 ribeye steaks, sliced ¼-inch thick, then cut into 1-inch pieces
- 10.5-oz can of cream of chicken soup

### Marinade:

- Juice of three limes
  - ½ C tequila (too bad you can't use Saldívar tequila!)
  - 2 T triple sec or other orange-flavored liqueur
  - 1 jalapeno, seeded and diced
  - 3 cloves garlic, minced
  - 2 t salt
  - 2 t cumin
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- 8 oz Monterrey jack cheese, shredded
  - 8 flour tortillas



*Mix together the marinade ingredients, then pour over the steak. Marinate for 2-3 hours, stirring occasionally. Drain and discard marinade. Cook beef pieces on the stove in a heavy-bottomed pan over medium-high heat for 2-3 minutes per side. Set aside and wipe out the pan with a paper towel. Lower heat to medium-low. Place a flour tortilla in the pan, sprinkle with cheese. Place one-quarter of the steak pieces on it, then top with more cheese and another tortilla.*



*When the cheese on the bottom has melted, carefully flip over and cook another minute or so. Cut the quesadillas into wedges and serve warm.*