LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Carne Asada Caprichos



Ingredients:

- 2 cups cooked pinto beans
- 2 lbs. thin-cut steak
- 24 corn tortillas
- 3 cups crumbled queso fresco
- Chopped red onion (for garnish)
- Chopped cilantro (for garnish)
- **Roasted Tomatillo & Chile de Árbol Salsa** or your favorite salsa

Directions:
Heat pinto beans in a medium saucepan; set aside. To make the quesadillas, heat the corn tortillas on a comal or griddle until soft and pliable. Sprinkle 1/4 cup crumbled queso fresco onto 12 of the tortillas and cover with the remaining corn tortillas.

Season meat with salt and black pepper. Brown the thin-cut steaks to desired doneness on a griddle or skillet over medium-high heat. Remove steaks to a cutting board and roughly chop into bite-size pieces.

Heat the quesadillas on a comal and griddle over medium-low heat for about 2 minutes per side or until the cheese has completely melted.

To serve the *caprichos* spoon about 3 tablespoons of the chopped steak in center of each quesadilla. Top with cooked beans, chopped red onion, chopped cilantro, and your favorite salsa. **Enjoy!**