

Greek Steak Quesadillas with Tzatziki Sauce

A Mediterranean-inspired quesadilla made with seasoned steak, savory veggies, and melty mozzarella, served with a cool, herby tzatziki sauce.

Ingredients

For the Quesadillas

- Spinach tortillas
- Mozzarella cheese (shredded)
- Fresh spinach leaves
- Sun-dried tomatoes (chopped)
- Black olives (sliced)
- Cooked steak, sliced or chopped
- Cumin
- Salt-free seasoning
- Onion powder
- Garlic powder

For the Tzatziki Sauce

- 1 cup plain Greek yogurt
- 1/2 English cucumber, finely grated and drained
- 2 cloves garlic, minced
- 1 tbsp chopped fresh dill
- 1 tbsp freshly squeezed lemon juice
- 1 tsp lemon zest
- 1 tbsp chopped fresh mint
- Ground black pepper, to taste
- Salt-free seasoning, to taste

- 2 tbsp olive oil

Instructions

1. Prepare the Tzatziki Sauce: In a mixing bowl, combine Greek yogurt, grated cucumber, garlic, dill, lemon juice, lemon zest, mint, black pepper, salt-free seasoning, and olive oil. Mix well and refrigerate for at least 15-20 minutes to allow the flavors to blend.
2. Season the Steak: Season your cooked steak with cumin, onion powder, garlic powder, and salt-free seasoning to taste. Set aside.
3. Assemble the Quesadillas: On one half of a spinach tortilla, layer mozzarella cheese, seasoned steak, spinach leaves, sun-dried tomatoes, and black olives. Fold the tortilla over to close.
4. Cook the Quesadillas: Heat a skillet over medium heat. Cook the quesadillas for 2-3 minutes on each side, or until golden brown and the cheese is melted.
5. Serve: Slice into wedges and serve warm with a generous dollop of chilled tzatziki sauce.