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## **Steak Quesadillas with Arla Havarti & Pineapple Salsa**

Makes 4 servings

### **Pineapple & Avocado Salsa**

#### **Ingredients:**

1 pineapple

1 tsp olive oil

Juice of 2 limes

2 Tbsp brown sugar

2 avocados, peeled, pitted and cubed (or 8 oz guacamole)

1½ cups cilantro, chopped

#### **Instructions:**

Peel, cut and core pineapple into 6 rounds. Cut away the stem. Lightly oil a grill pan. Grill on high 3 to 5 minutes, or until grill marks appear. Set aside to cool. Cut into small chunks. Place in a medium bowl.

In a small bowl, mix lime juice and sugar. Combine the lime juice mixture, avocados, cilantro with pineapple. Serve with Steak Quesadillas. (See recipe below.)

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For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**





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## **Steak Quesadillas with Arla Havarti & Pineapple Salsa**

### **Steak Quesadillas**

#### **Ingredients:**

2 Tbsp butter, melted  
1 tsp smoked paprika  
1 tsp salt  
1 tsp ground red pepper  
2 pinches black pepper  
1 lb flank steak (or skirt steak)  
1 Tbsp oil  
8 flour tortillas  
8 Arla Havarti Cheese slices  
Pineapple & Avocado Salsa

#### **Instructions:**

In a small bowl, mix butter, paprika, salt, and red and black pepper. Brush on meat. Lightly grease a grill pan. Grill for 3 to 5 minutes on each side, or until internal temperature reaches a minimum of 145 F. Set aside to cool.

Cut meat into thin slices. Place on 4 tortillas. Top with havarti. Place remaining four tortillas on top of steak. Press together. Place on grill using indirect heat. Cook until tortilla is crispy and cheese is melted. Cut quesadilla into pieces. Serve with Pineapple & Avocado Salsa. (See recipe above.)

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