

Chimichurri Grilled Steak Quesadilla with Avocado: Bold & Melty

Chimichurri Grilled Steak Quesadilla with Avocado: A Bold, Melty Twist for Your Taste Buds!



TIME
30 min

TEMP
145°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

¾ cup olive oil (extra virgin, good quality)
... cup red wine vinegar
¾ cup chopped parsley (fresh, flat-leaf Italian is best)
... cup chopped cilantro (fresh)
3 garlic cloves, minced
1 tsp dried oregano (or 1 tbsp fresh oregano)
¾ tsp red pepper flakes (optional, adjust to taste)
Salt and black pepper, to taste
500g (about 1.1 lbs) flank, skirt, or sirloin steak
Salt and pepper, to season
1 ripe avocado
1 tbsp lime juice (freshly squeezed)
3 tbsp chimichurri sauce (from the batch made above)
4 flour tortillas (10-inch size, large tortillas work best)
¾ onion, thinly sliced
1 ¾ cups shredded Monterey Jack cheese (or a Mexican blend)
Grilled steak, thinly sliced (from above)
Avocado chimichurri (from above)

Swaps and Notes:

Steak: Flank, skirt, or sirloin steak are all excellent choices as they grill quickly and absorb marinades well. Slice against the grain for

tenderness.

Chimichurri Sauce: This recipe provides a full chimichurri. For a simpler route, you could use a high-quality store-bought chimichurri (about $\frac{1}{2}$ cup), then adjust the other ingredients to taste. Fresh herbs are highly recommended for the best flavor. For a red chimichurri variation, consider my Amazing Red Chimichurri Sauce.

Avocado: Choose a ripe avocado, but not overly soft. The lime juice prevents browning.

Onion: Thinly slicing the onion is key. You can sauté it briefly before adding to the quesadilla for a milder flavor.

Cheese: Monterey Jack melts beautifully. A Mexican cheese blend or even cheddar would work well. Freshly shredded cheese always melts best.

Tortillas: Large flour tortillas are best for folding and filling.

Instructions:

Make Chimichurri Sauce (First): In a medium bowl, combine the $\frac{1}{2}$ cup olive oil, ... cup red wine vinegar, $\frac{1}{2}$ cup chopped parsley, ... cup chopped cilantro, 3 minced garlic cloves, 1 tsp dried oregano (or 1 tbsp fresh), $\frac{1}{2}$ tsp red pepper flakes (if using), and a pinch of salt and black pepper. Whisk everything together until well combined. Set aside. (This will make more than enough for marinating and the avocado mix; use extra as a table sauce!).

Marinate Steak: Rub the flank, skirt, or sirloin steak generously with salt and pepper. In a shallow dish or a zip-top bag, coat the steak with about ... cup of the prepared chimichurri sauce. Cover and chill for at least 30 minutes (or up to 12 hours in the refrigerator) to allow the flavors to penetrate the meat.

Grill Steak: Preheat your grill to medium-high heat. Remove the steak from the marinade (discard excess marinade). Grill the steak for 4-5 minutes per side for medium-rare, or until cooked to your desired doneness (e.g., 145°F for medium-rare, 160°F for medium). Let the grilled steak rest for 5-10 minutes on a cutting board before slicing thinly across the grain.

Make Avocado Chimichurri: While the steak rests, in a small bowl, mash the ripe avocado with 1 tbsp lime juice. Stir in 3 tablespoons of the reserved chimichurri sauce (from the initial batch made in step 1). Mix until well combined and smooth or slightly chunky, as desired.

Assemble Quesadillas: Heat a large skillet or griddle over medium heat. Lightly grease if needed. Place one 10-inch flour tortilla in the hot pan. Layer half of the shredded Monterey Jack cheese on one half of the tortilla.

Add Fillings: On top of the cheese, add a portion of the thinly sliced grilled steak, a spoonful of the avocado chimichurri, and a few slices of the thinly sliced onion. Add the remaining half of the shredded cheese over the fillings.

Cook Quesadillas: Fold the empty half of the tortilla over the filled half to create a half-moon shape. Cook for 2-4 minutes per side until the tortilla is crispy and golden brown, and the cheese is melted and gooey. Press down gently with a spatula to ensure even contact and melt. Repeat with remaining tortillas and fillings.

Slice & Serve: Carefully remove the cooked quesadilla from the pan. Slice into wedges and serve hot with extra chimichurri, sour cream, or salsa on the side. Enjoy this bold, melty twist!

Tips for Success:

DIRECTIONS

1. Making these : Chimichurri Grilled Steak Quesadillas is a layered process, but highly rewarding and delicious!
2. Make : Chimichurri Sauce (First): In a medium bowl, combine the ½ cup olive oil, ... cup red wine vinegar, ½ cup chopped parsley, ... cup chopped cilantro, 3 minced garlic cloves, 1 tsp dried oregano (or 1 tbsp fresh), ½ tsp red pepper flakes (if using), and a pinch of salt and black pepper. Whisk everything together until well combined. Set aside. (This will make more than enough for marinating and the avocado mix; use extra as a table sauce!).
3. Marinate : Steak: Rub the flank, skirt, or sirloin steak generously with salt and pepper. In a shallow dish or a zip-top bag, coat the steak with about ... cup of the prepared chimichurri sauce. Cover and chill for at least 30 minutes (or up to 12 hours in the refrigerator) to allow the flavors to penetrate the meat.
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9. Slice & : Serve: Carefully remove the cooked quesadilla from the pan. Slice into wedges and serve hot with extra chimichurri, sour cream, or salsa on the side. Enjoy this bold, melty twist!
10. Tips for Success: Thinly Slice Steak: Slicing the steak thinly against the grain is crucial for tenderness and easy biting in the quesadilla.
11. Don't : Over-Marinate (Flank/Skirt): While helpful, don't marinate flank or skirt steak for too long (over 12 hours), as the acid in the vinegar can start to break down the meat too much.
12. Good : Grill Marks: Ensure your grill is hot enough for a good sear on the steak.
13. Add : Avocado Last: Mash the avocado just before assembling or serving to prevent browning.
14. Medium : Heat for Quesadilla: Cook quesadillas over medium heat to allow the cheese to melt and the tortilla to crisp without burning.
15. Fresh : Herbs for Chimichurri: Fresh parsley and cilantro are key for the vibrant flavor of the chimichurri.
16. Serving Suggestions and Pairings: These Chimichurri Grilled Steak Quesadillas are a complete and incredibly flavorful meal on their own! They are perfect for:
17. Game : Day: A fantastic, hearty appetizer.
18. Casual : Dinners: A fun alternative to tacos.
19. Lunch: Satisfying and packed with flavor.
20. Serve with extra chimichurri for dipping, a side of sour cream, or a simple green salad. For other great Mexican-inspired meals, check out my These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast or my Beef Enchiladas with Flour Tortillas.
21. Storage and Leftover Tips: Chimichurri Grilled Steak Quesadillas are best enjoyed immediately after cooking for optimal crispness and gooey cheese. If you have leftover cooked steak or avocado chimichurri, store them separately in airtight containers in the refrigerator for up to 2 days. Avocado chimichurri may brown slightly, even with lime juice. To reheat assembled quesadillas, warm in a dry skillet or toaster oven to try and re-crisp them, though they

won't be as good as fresh.

- 22. More Recipes You Will Love: If you loved the bold flavors and cheesy goodness of these quesadillas, here are a few more fantastic savory recipes that I think you'll absolutely love:
- 23. For a different customizable and easy meal, my This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd is fantastic.
- 24. For a hearty chicken and rice casserole, check out my Fajita Chicken Casserole.
- 25. For a crowd-pleasing, cheesy dip that always disappears, don't miss my This Crockpot Nacho Dip Is the Reason I Never Have Leftovers.

SWAPS & NOTES

, while the melting Monterey Jack cheese ties it all together into a gooey, irresistible bite.

It's a complete flavor experience in every wedge, perfect for entertaining or a special weeknight meal.

Slice against the grain for tenderness.

Chimichurri Sauce: This recipe provides a full chimichurri.

TIPS FOR SUCCESS

Thinly Slice Steak: Slicing the steak thinly against the grain is crucial for tenderness and easy biting in the quesadilla.

Don't Over-Marinate (Flank/Skirt): While helpful, don't marinate flank or skirt steak for too long (over 12 hours), as the acid in the vinegar can start to break down the meat too much.

Good Grill Marks: Ensure your grill is hot enough for a good sear on the steak.

Add Avocado Last: Mash the avocado just before assembling or serving to prevent browning.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chimichurri-grilled-steak-quesadilla-with-avocado-bold-melty/>