

# Tri Tip Quesadillas

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## Ingredients (makes 2 - 4 quesadillas)

- 1 pound tri tip, seasoned as preferred
- 1 green pepper, sliced
- 1 red pepper, sliced
- 1/2 yellow onion, sliced
- Mexican cheese sauce (we used Tostito's "Queso Blanco Dip" in our video - one spoonful per quesadilla. Although the taste was amazing, this is an optional ingredient).
- 2 cups cheddar cheese, shredded
- Flour tortillas (large)

## Directions

- 1) Cook up your tri tip in whatever method you choose - whether [on the grill](#) or [in the smoker](#)!
- 2) While the tri tip is cooking, sauté your peppers and onions in butter and garlic. Cook for 8 - 10 minutes on medium-low heat; the peppers and onions should be slightly crunchy and not overcooked (because you will cook these more in couple of steps).
- 3) After removing the tri tip and letting it rest for 10 minutes, cut it into bite-sized strips.
- 4) Now it is time to assemble your quesadilla. Lay your tortilla open on a cutting board and spread some Mexican cheese sauce over the entire tortilla - just give it a thin coat. Put in your peppers and onions, followed by the sliced tri tip and grated cheese. Fold it in half.
- 5) Heat your grill to 300°F and lay some non-stick foil over the flame. Place the folded quesadilla on the foil and cook for 4-6 minutes.
- 6) Flip the quesadilla over and add shredded cheese on the top. If you have any of the peppers and onions left over, put those on top as well. Cook for 2-4 minutes (until the cheese is melted).
- 7) After removing it from the grill, cut the quesadilla into 3 - 4 slices. Serve with sour cream, guacamole and/or salsa.

**To see a video of this recipe, head over to our website at:**

[www.thetritipguy.com/tri-tip-quesadillas](http://www.thetritipguy.com/tri-tip-quesadillas)