

## Breakfast Beef Burritos

Enjoy steak with your breakfast. Beef Steaks wrapped in a tortilla with scrambled eggs, cheese and salsa. This recipe is sure to keep you fueled for a busy day.

## INGREDIENTS

8 ounces beef Sirloin Tip Center Steaks, cut 1/8 to 1/4 inch thick

2 eggs, beaten

1/4 cup shredded Mexican cheese blend or jalapeño pepper cheese

1 tablespoon water

1/4 teaspoon pepper

Salt

2 medium flour tortillas (10-inch diameter), warmed

1/4 cup prepared salsa

Toppings: Sour cream, chopped fresh cilantro, additional prepared salsa (optional)



25 Min



2  
Servings



42 Cal



39g  
Protein

## COOKING

1. Combine eggs, cheese and water in small bowl. Spray large nonstick skillet with cooking spray; heat over medium-high heat until hot. Add egg mixture; cook and stir 1 to 2 minutes or until scrambled and just set. Set aside; keep warm.
2. Season beef Steaks with pepper. Carefully wipe out skillet with paper towels, if necessary. Spray with cooking spray; heat over medium-high heat until hot. Add 1/2 of beef; cook 1/8-inch thick steaks 1 to 2 minutes (1/4-inch thick steaks 3 to 4 minutes) or until outside surface of beef is no longer pink. Do not overcook. Remove from skillet. Repeat with remaining beef. Season beef with salt, as desired.
3. Layer 1/2 of beef on each tortilla, leaving 1-1/2-inch border on right and left sides; top with 2 tablespoons salsa and 1/2 of eggs. Fold right and left sides of tortilla over filling. Fold bottom edge up over filling and roll up tightly. Serve with toppings, if desired.

## NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
2		20g	298mg		4g	39g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for

general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com