## 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

## 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

| Sers Size | calaries | Total fat | crolest | Sodium | Total Caib | Protein | (2) | - |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 2 |  | 208 | $288 m$ |  | 49 | 39 | 1 | 0 |

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[^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

