

## Breakfast Brisket Tartine

There's no better way to wake up than being welcomed by this savory Breakfast Brisket Tartine. Using leftover beef Brisket, just add crusty bread, cheese, eggs and onion for a delicious brunch meal. Good morning!

## INGREDIENTS

12 ounces beef Brisket Flat Half - To heat beef, place beef and 1 cup au jus or reduced-sodium beef broth in microwave-safe dish. Cover loosely and microwave on HIGH until heated through. Remove beef from liquid before using. Sliced cooked (leftover) beef Pot Roast may be substituted.

4 slices crusty bread, cut 3/4 inch thick (about 4 to 5-inch diameter)

2 to 4 tablespoons garlic and herb soft spreadable cheese

4 slices Gruyere or other cheese, such as Cheddar or jalapeño pepper (about 3/4 ounce each) - Extra-thinly sliced cheese (.4 ounce each) may be substituted.

4 large eggs

4 green onions, thinly sliced

2 tablespoons water



30 Min



4  
Servings



42 Cal



43g  
Protein

## COOKING

1. Preheat oven to 350°F. Place bread slices on baking sheet. Spread each slice evenly with herbed cheese. Top evenly with hot Brisket slices and cheese. Bake in 350°F oven 3 to 5 minutes or until cheese is melted and edges of bread are toasted.

2. Meanwhile, whisk together eggs, onions and water in small bowl. Spray large nonstick skillet with cooking spray; heat over medium heat until hot. Add egg mixture; cook 1 to 2 minutes or until eggs are scrambled and just set, stirring occasionally. Season with salt and pepper, as desired. Keep warm.

3. Remove bread slices from oven. Top evenly with egg mixture.

## NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		17g	288mg		21g	43g	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.

