



STEAK AND EGG BREAKFAST FAJITAS

Ingredients

8 Mission® Super Soft Taco-Size Flour
Tortillas, warmed

1 lb. Skirt steak
1½ tsp. Salt, divided
½ tsp. Black pepper
2 tbsp. Vegetable oil, divided
1 tsp. Chili powder
6 Eggs, well-beaten
Chopped cilantro

Instructions

1. Rub steak with 1 teaspoon salt and pepper. In a large, heavy skillet over medium-high, heat 1 tablespoon oil. Cook steak, turning once, until cooked to desired degree of doneness, 2-3 minutes per side. Transfer to a cutting board.
2. In a nonstick skillet over medium, heat 1 tablespoon oil and chili powder. Add eggs and ½ teaspoon salt, reduce heat to medium-low, and cook, stirring occasionally until eggs are cooked through.
3. Thinly slice steak across the grain. Serve eggs and steak with tortillas, and top with cilantro.

Makes 4 servings

Prep time: 8 minutes