

# RECIPE:

For: *Beef Breakfast Burritos*

Prep Time: 15 mins. Cook Time: 15 mins. Serves: 4



## Ingredients:

-1 lb boneless sirloin steak, approx. 1  
inch thick, cut into 1/4 inch strips

-1 tsp of your favorite Mexican  
seasoning (or just use salt and pepper)

-4 eggs, beaten

-1/2 cup Mexican cheese blend

-4 medium/large tortillas, warmed

-1/4 cup of salsa

Optional: Sour cream, cilantro

## Directions:

Combine sirloin steak strips and Mexican seasoning or  
salt and pepper. Spray a large nonstick skillet with  
cooking spray and heat over medium high heat. Add  
beef and cook until no longer pink. Remove from  
skillet and keep warm.

Combine eggs, cheese and a small amount of water in a  
small bowl and mix well. Add to skillet on medium  
high heat, cook and stir until eggs are scrambled and  
just set.

Layer eggs, steak and salsa on tortillas, leaving a 1.5  
inch border on sides. Fold left and right sides over  
filling, then fold bottom over and roll up tightly. Serve  
with sour cream, cilantro and additional salsa if  
desired.