



Beef Breakfast Roll

Kip Kress

West Jordan



Ingredients

1-1/2 lbs thinly sliced top sirloin steak, cut into bite-sized pieces
8 large eggs
6 tortillas, burrito size
2 tbsp olive oil, divided
2 tbsp fresh minced garlic, divided
1 green bell pepper, chopped
1 large sweet onion, chopped
1-10 oz can original Ro-tel diced tomatoes and green chiles
2 cups Colby Jack cheese, grated
Salsa

1. In a medium bowl beat eggs, adding salt and pepper to taste.
2. Place tortilla shells in 200° F oven on a paper-lined pan covered with a towel.
3. Heat a large electric skillet to 350° F. Put in 1 tbsp olive oil and 1 tbsp minced garlic and stir. Add top sirloin steak and salt and pepper to taste. Stir fry for about 3 minutes until no longer pink. Remove steak from skillet.
4. Put remaining 1 tbsp olive oil and 1 tbsp minced garlic in skillet and stir. Next add the green pepper, onion, and can of Ro-tel. Cook and simmer, stirring frequently until vegetables are crisp-tender.
5. Add the sirloin steak back into the skillet with the vegetables. Pour in eggs. Cook and gently fold over mixture for 3 to 4 minutes, or until eggs are cooked throughout.
6. Turn the skillet down to warm and sprinkle cheese over top of egg mixture. Place lid on skillet and allow cheese to melt.
7. Once the cheese has melted, spoon egg mixture into center of tortilla and roll up. Serve with salsa.

If desired, garnish with sour cream.

Makes 6 servings