



Steak & Egg Breakfast Burrito

A breakfast burrito filled with sliced Philly steak and eggs, cheddar cheese and grilled peppers and onions wrapped up in a whole grain tortilla.

Servings: 10 servings

Ingredients	Amount	Amount
AdvancePierre Foods Fully Cooked Sliced Beef #68249	8 oz.	1 C
Cooked Scrambled Eggs	4.5 oz.	½ C
Whole Grain Tortillas (8 inch)		10 ea.
Shredded Cheddar Cheese	2.5 oz.	3/8 C
Grilled Peppers and Onions	20 oz.	2 ½ C

DIRECTIONS:

1. Heat Philly Steak: Stove Top, bring large pot of water to boil and place bag in water and cook to 140°F.
2. Combine Steak and Eggs together.
3. CCP: Hold for hot service at 145°F or higher.
4. Place 1.20 oz. of steak & egg mixture on ½ of the tortilla.
5. Top evenly with 0.25 oz. cheese.
6. Roll up burrito and serve with ¼ cup of grilled peppers & onions.

AdvancePierre® PRODUCTS USED:

#68249, AdvancePierre Foods Fully Cooked Sliced Beef

SKU Number: 68249

CN Portion	2.50 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	150

Total Fat (g)	11.00
Saturated Fat (g)	4.50
Sodium (mg)	230
Carbs (g)	4
Protein (g)	11

