



Huevos Fajitas Taco

Steak & Eggs are cooked fajita style (with bell peppers/ onion/pico de gallo), dropped into a warm flour tortilla and spread with a generous slathering of **Merkts® Sharp Cheddar Cheese**, creating a manly man's breakfast taco.

INGREDIENTS:

- 1/3 C vegetable oil
- 2 1/2 pounds skirt steak, sliced into thin strips
- 6 C (equal mixture of) green bell pepper/red bell pepper/red onion, julienne, add Kosher salt & cracked black pepper to taste
- 12 eggs, fresh, large
- 12 flour tortillas, small (fajita size)
- 3/4 C Merkts® Sharp Cheddar, room temperature
- 1/4 C (heaping) pico de gallo

METHOD:

1. Heat oil in non-stick pan, over high heat. Add steak, peppers/onions and sauté until steak is cooked and peppers/onions are charred (approx. 2 minutes). Season to taste with salt & pepper. Reserve hot.
2. Soft scramble the eggs. Reserve hot.
3. Warm the tortillas & then evenly spread each of the tortillas with 1 Tbsp Merkts® Sharp Cheddar (over the whole tortilla).
4. **To make 1 taco:** Place the hot steak/peppers/onion mix (dividing it into 12 portions) on the front half of each of the warm cheese spread tortillas. Top each with the hot scrambled eggs (1 egg for each tortilla). Top that with 1 tsp pico de gallo. Fold the tortilla in half, overtop the ingredients—making a taco. Repeat for the remaining 11 orders.

PORTIONS: 12 **SERVING SIZE:** 1 taco