



**MAN UP  
YOUR MENU.  
BREAKFAST**

## Huevos Fajitas Taco

Product: Merkts® Sharp Cheddar Portions: 12 Serving Size: 1 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:

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

### Preparation:

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.

### Operator Hints:

- Strips of flank steak or tri-tip could also be economical cuts of beef
- Substitute with other proteins, such as grilled chicken or pork carnitas

- Scramble the egg in the same pan as the steak/peppers/onions for ease of service & flavor – combining all the ingredients when cooking
- Toss a little Merkts Sharp Cheddar into the steak/peppers/onion mix right at the end of cooking for an extra kick

Made with 100% Real Aged Wisconsin Cheddar.

*Merkts*®