



## Steak & Egg Breakfast Pizza

Prep Time: 8 Minutes

Cooking Time: 10 Minutes

Serves 12

### Ingredients:

12 each 8" Pressed Mazina™ Tortillas (08043)

Oil , as needed

Non-stick Cooking Spray , as needed

24 each Eggs , large

1 1/2 cups Half & Half

Salt and Pepper , as needed

48 oz. Marinated shaved Philly Steak

18 oz. Shredded Cheddar Cheese

18 oz. Shredded Jalapeno Jack Cheese

1 1/2 cups Diced Tomatoes

3/4 cup Chopped Green Onion

Creamy Salsa Verde , see related recipe

### Directions:

1. Preheat conventional oven to 375°F.
2. To make 1 Steak & Egg Breakfast Pizza: Brush oil lightly over both sides of tortilla and bake on cooling rack set over half sheet pan for 4 minutes or until evenly crisp and golden on edges. Meanwhile crack 2 eggs and beat with 2 tablespoons of half & half and season with salt and pepper to taste. Scramble in small sauté pan or griddle over medium-low heat, coated with non-stick spray; cook until just set.
3. Top each tortilla evenly with ½ ounce each cheese, top evenly with scrambled egg, and another 1 ounce of each cheese.
4. While pizza is still on the cooling rack return to oven until cheese is melted, about 3 minutes. Top with 2 tablespoons tomato, 1 tablespoon green onion, and a drizzling of creamy salsa verde. Cut into 4 wedges and serve warm.





## Recipes

MISSIONFOODSERVICE.COM

### Creamy Salsa Verde

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

#### Ingredients:

1/8 cup Salsa Verde

1/8 cup Mayonnaise

1/8 cup Cilantro , stems and leaves

#### Directions:

1. Combine all ingredients in bowl of food processor or blend and puree until smooth. Reserve refrigerated.

