



Recipes

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Hearty Steak and Egg Wrap

Serves 2

Ingredients:

2 Mission® 12" Chipotle Chile Wraps (10253)
2 cups Potatoes , peeled and diced (1/2" dice)
1/4 cup Vegetable Oil
1/2 Onion , thinly sliced
Salt and Pepper to taste
4 oz. Steaks Strips (flank, skirt or tri-tip)
1 Tbsp. Butter
1/4 cup Mushroom , sliced
2 cloves Garlic , minced
4 Eggs , beaten
1/3 cup Pepper Jack Cheese , shredded
2 Tbsp. Sour Cream
2 Tbsp. Salsa Fresca

Directions:

1. In non-stick skillet, heat one half portion of oil over medium heat. Add potatoes (single layer) and onions. Season to taste with salt and pepper. Cook until crispy, about 8 to 10 minutes, turning frequently. Reduce heat and cook until tender, about 5 to 10 minutes. Remove from heat.
2. Season steak with salt and pepper. Heat remaining oil in skillet over medium heat. Add seasoned steak and cook for 3-4 minutes. Set aside.
3. Heat butter until melted in skillet. Sauté mushrooms and garlic until tender. Add beaten eggs. Season with salt and pepper. Cook until firm.
4. Heat wraps. Place potatoes, eggs, steak, cheese, sour cream and salsa in wrap. Fold in sides. Roll from the bottom up. Serve immediately.