

# Recipe

## LEFTOVER BREAKFAST SKILLET



### INGREDIENTS

- Leftover Steak, sliced (1/4 or 1/2 in) wide strips
- Additional **steak seasoning** form first time you made it
- Leftover Potatoes (any kind)
- 1/2 Medium onion, diced
- 1/2 pepper (any color), diced
- 3-4 Eggs, depending on size of skillet
- 1 stick butter, divided
- Salt
- Pepper



### DIRECTIONS

- Turn on medium heat and allow your skillet to heat up.
- Add 2 tbsp of butter, your diced pepper and onion and sauté for 5-8 min. (If you like mushrooms, toss those in too.) **Use a cast iron skillet if available**
- While veggies cook, preheat oven to 375 degrees if using an oven safe skillet, if not don't worry!
- Next, add 2 more tbsp of butter and leftover potatoes



GOOD Batch MAMA



## DIRECTIONS CONTINUED:



(if using mashed potatoes skip this step for now.)

- Add leftover sliced steak. Season entire skillet with the same steak seasoning you used the day before. (If you are bringing leftovers from takeout, any complimentary seasoning will work.
- Let the mixture sizzle on medium heat for 4-5 minutes.
- Make 3-4 egg sized wells in your skillet and put butter in each spot.
- Drop eggs into each well.
- Season eggs with salt and pepper to taste.
- if using cast iron or another oven safe skillet, place skillet in a 375 degree oven for 5-10min, depending on how you like your eggs. If you are not using an oven safe skillet, allow eggs to cook on the stovetop.
- \* Serve the full skillet on the table with a spatula and watch everyone dig in!



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