

BBQ Breakfast Burritos



Ingredients

2 rump steaks or 3-4 quick cook steaks	1 large avocado, cut into slices
8 rashers bacon	½ bunch fresh coriander
8 large eggs	1 cup bottled tomato salsa
8 hash browns	8 large flour tortillas
400g grated cheddar cheese	Fresh lime wedges, to serve

Directions

Step 1 – Crack the eggs into a large bowl and whisk until combined. Season with salt and pepper.

Step 2 - Preheat your BBQ hotplate to medium heat. Season the steaks with salt and pepper, or coat in your favourite rub – we recommend the Hardcore Carnivore: Meatchelada rub for this recipe!

Step 3 – Once the BBQ hotplate has reached temperature, cook the steaks, slicing them into thin strips to cook through. Do the same with the bacon.

Step 4 – While the steaks and bacon cooks, add the hash browns to the lightly oiled hotplate to cook through and crisp.

Step 5 – Remove the steaks from the BBQ once cooked to your liking and allow to rest, covered with foil. Remove the bacon once cooked and set aside.

Step 6 – Add the eggs to the hotplate and stir as the eggs start to scramble. Set aside once scrambled and cooked to your liking.

Step 7 – Assemble each burrito by adding your desired combination of steak, bacon, hash brown, grated cheese, avocado slices, coriander sprigs and tomato salsa to a tortilla. Roll each tortilla once filled and serve with lime wedges on the side.

