



Friday 10-minute Mexican Steak and Eggs

Jeffrey Saad

Ingredients

5 oz. skirt steak
Kosher salt and pepper to season
1 tbsp chili powder
2 tsp canola oil
1 lime
¼ cup chopped fresh cilantro
1 tsp butter
1 large egg
Pinch of Kosher salt
Fresh chopped cilantro for garnish

Directions

In a 6" non-stick skillet over medium-high heat add the oil. Pat the steak dry and season with salt, pepper and chili powder. Place in pan and sear until dark golden.

Flip over and cook 30 seconds more or to desired doneness. Squeeze the juice of ½ of the lime over the steak. Sprinkle with half the cilantro. Remove steak and set aside to rest.

In a clean 6" non-stick skillet over medium heat add the butter. Once melted crack the egg in and sprinkle with a pinch of salt. When the white starts to set, flip egg over. Cook to desired doneness. Flip back over and set on plate next to steak. Garnish with cilantro and serve.