

# Steak Breakfast Skillet

## Ingredients

- 1 tbsp olive oil (divided)
- 1 pound steak (trimmed)
- Salt and pepper to taste
- 2 medium potatoes (diced)
- ½ red pepper (diced)
- ½ medium onion (diced)
- ½ tsp smoked paprika
- ½ tsp garlic powder
- Salt and pepper to taste
- 4 eggs

## Directions

1. Pat the steak dry and season with salt and pepper, if desired.
2. In a large skillet, heat ½ tablespoon oil over medium heat. Add the steak and cook for 4-5 minutes. Flip the steak and cook for another 4 minutes, or until the internal temperature reaches 145°F on a food thermometer. Set aside and keep warm.
3. Return the skillet to medium heat. Add the remaining ½ tablespoon of oil. Add potatoes and cook for 8-10 minutes, stirring occasionally.
4. Add peppers, onion, smoked paprika and garlic powder. Cook an additional 5-6 minutes.
5. Turn the heat down to medium low. Use the back of a spoon to create four wells for the eggs. Crack an egg into each well, cover, and gently simmer for 8 minutes, or until eggs are set. Wash hands with soap and water after cracking raw eggs.
6. Cube the steak into bite-sized pieces. Top the potato and egg mixture with the steak and serve.
7. Store leftovers in a sealed container in the refrigerator for up to four days.

