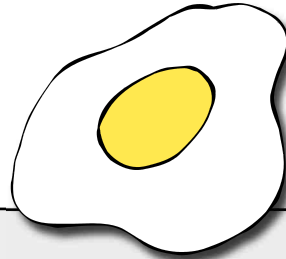


# Menu Ideas...



## Steak & Eggs?



### CHEESESTEAK OMELET

1 portion	Royal Gold® Thin Sliced Steak
1.5 oz	Onions (Sliced Thin)
1 slice	Swiss American Cheese
2 T	Vegetable Oil
1 T	Water
3 ea	Eggs (Large)

#### PREPARE

Preheat griddle to 350° F

Apply 1T vegetable oil to griddle, add sliced onions and top with **Royal Gold**.

Moisten meat with remaining vegetable oil and water.

Cook until edges of **Royal Gold** turn brown. Turn **Royal Gold** /onion mixture and gently toss to disperse onions.

As the **Royal Gold** /onion mixture is cooking, start your omelet.

When the omelet is ready, add the **Royal Gold** /onion mixture, top with cheese and fold omelet in. **SERVE HOT!**

### Other Breakfast Suggestions:

#### Philly Cream Cheesesteak Bagel:

Royal Gold Steak, Cream Cheese, Green Peppers and Onions served on a toasted Garlic or Onion Bagel.

#### Steak & Egg Breakfast Wrap:

Royal Gold Steak, Eggs, Hashbrown Potatoes, Shredded Cheddar Cheese, Onions and Green Peppers served in a 12' Flour tortilla.

## South of the Border Fare

### Steak Tacos

Royal Gold Thin Sliced Steak, Onions, Taco Seasoning, Shredded Mexi-Blend Cheese, Shredded Lettuce served on Hard or Soft Taco Shell.

### Southwest Cheesesteak

Royal Gold Thin Sliced Steak, Monterey Jack Cheese, Green Peppers, Red Onions, Jalapeno Peppers and Red Hot Sauce and serve in a 12" Flour Tortilla Wrap.

### Cheesesteak Quesadillas

Royal Gold Thin Sliced Steak, Onions, Mexican Blend Cheese between two 6" Flour Tortillas, cut in 6 served with Sour Cream, Taco lettuce and Salsa on the side

## Cheesesteak Fries?

Smother a bed of Golden French Fries in Royal Gold Thin Sliced Steak, Cheddar Cheese Sauce and Onions for a great Munchie or Appetizer Item!

