



Steak and Egg

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6oz. sirloin steak
- 1 egg
- 1/4 chopped onion
- 1 small potato
- 1tbsp butter
- salt, pepper

Instructions

Steak and eggs in style. Do attempt this at home.

1. Microwave the potato for 10 minutes and bake it at 400° for an additional 10 minutes.
2. Melt some butter in a hot iron skillet.
3. Brown the onion.
4. Salt the steak on both sides and fry each side for about 3 minutes.
5. Bake the steak at 400° for 10 minutes.
6. Remove steak and let rest for 5 minutes. Use the same pan to fry an egg.