



Tex Mex Country Fried Steak

Prep time: 20 Cook Time: 10 Servings: 12

Regional North American,Breakfast/Brunch,Entrees,Chips, Strips & Taco Shells,Casual Dining,Modern Mexican,Breakfast All Day

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pre-Fried Yellow Round Tortilla Chips	08641	finely crushed	10 cup
Flour		all-purpose	2 cup
Eggs		lightly beaten	6 Each
Cube Steak		pounded to 1/4" thick	12 Each
Tex-Mex Gravy			6 cup
Pico de Gallo		prepared	3 cup

Instructions

1. Set up a breading station. Using standard breading procedure, bread the steak with flour, egg wash, and crushed tortilla chips. Reserve refrigerated.
2. To serve: fry for 3 minutes at 350°F or until internal temperature reaches 165°F. Top with ½ cup of Tex-Mex gravy and ¼ cup of Pico de Gallo.



Tex-Mex Gravy

Prep time: Cook Time: 10 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pork Fat			3 Oz.
All-Purpose Flour			3 Oz.
Whole Milk			6 cup
Salt			To Taste
Pepper			To Taste
Cumin			To Taste
Oregano			To Taste
Chipotle			To Taste

Instructions

1. In a sauce pan over medium heat, melt fat and whisk in flour to form a roux. Gradually add milk until gravy has thickened. Season to taste.

