

6-WEEK CHALLENGE

TO THE

WEEK 4 RECIPES /// BREAKFAST

POWERED BY CELLUCOR

STEAK & EGG OPEN-FACED SANDWICH

There's nothing like steak and eggs to start your day right. Rather than the whole slab of beef, dice up a small amount, add it to your eggs, and serve it over toast.

INGREDIENTS

- 3 Omega-3 Eggs
- 50g New York Strip
- 2 Slices of Bread (I use P28 Bread.)



INSTRUCTIONS

Step 1 ///

Cook New York strip on stovetop until it reaches desired doneness. (I cooked some in bulk ahead of time.) Cut into bite-size pieces.

Step 2 ///

Scramble eggs on stovetop, adding New York strip in the process.

Step 3 /// Toast bread.

Step 4 ///

Separate eggs into two halves and serve on top of toast.

▶ TOTAL		64	26	25	579
P28 BREAD	2	28	24	7	271
NY STRIP (LEAN ONLY)	50	14.8	0	2.6	83
EGG OMEGA 3 LARGE	3	21	1.5	15	225
NUTRITION FACTS	Quantity/g	Protein	Carbs	Fats	Calories

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