

DINNERLY



Pancake Breakfast Tacos with Bacon, Eggs & Cheese



30min



2 Servings

How often do you go to brunch and have an internal battle with yourself over savory versus sweet? Pancakes or eggs? Maple syrup or hot sauce? Today is your lucky day because you don't gotta choose! Think of these tacos with a twist as your classic BEC but stuffed inside fluffy buttermilk pancakes with all the toppings. A breakfast and brunch lover's dream if there ever was one. We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 1 oz buttermilk powder ²
- 5 oz self-rising flour ³
- 2 scallions
- 2 oz shredded cheddar-jack blend ²
- 1 oz maple syrup
- 1 oz Buffalo sauce

WHAT YOU NEED

- 4 large eggs ¹
- sugar
- neutral oil
- kosher salt & ground pepper

TOOLS

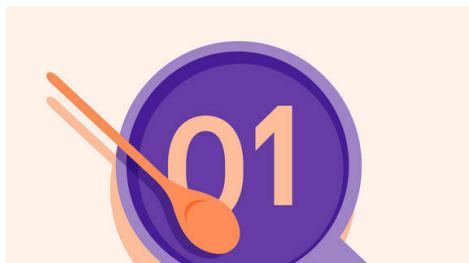
- large nonstick skillet

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 510kcal, Fat 26g, Carbs 41g, Protein 26g



1. Cook bacon

Place **bacon** in a large nonstick skillet (see step 6!). Cook over medium-high heat until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate; reserve bacon fat in skillet.



2. Make pancake batter

Meanwhile, in a medium bowl, add **buttermilk powder, self-rising flour, 1 large egg, ¾ cup water, 1 tablespoon sugar, and 1 tablespoon oil or melted butter**; whisk until just combined into a thick batter (it's okay if there's a few lumps).

Trim ends from **scallions** and thinly slice, keeping dark greens separate.



3. Cook pancakes

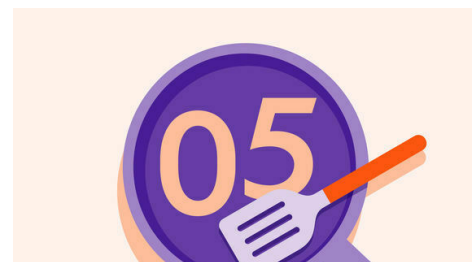
Return skillet with **bacon fat** over medium heat. Pour in about **⅓ cupfuls of batter** at a time. Cook until edges look dry and bubbles form on top, about 2 minutes (reduce heat to low if browning too quickly). Flip and cook until golden-brown on the bottom, 1–2 minutes more (if skillet looks dry, drizzle with more oil).



4. Scramble eggs

In a medium bowl, beat **3 large eggs, scallion whites and light greens, and a pinch each of salt and pepper**.

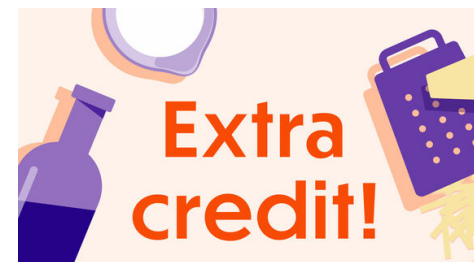
Heat **2 teaspoons oil** in same skillet over medium-high. Add **egg mixture**; scramble until soft curds form, about 1 minute.



5. Assemble & serve

Top **pancakes** with **eggs, cheese, and bacon**. Drizzle with **maple syrup** and **hot sauce**.

Serve **pancake breakfast tacos** with **scallion dark greens** sprinkled over top. Enjoy!



6. Pro tip!

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.