MARLEY SPOON



Pancake Breakfast Tacos

with Bacon, Eggs & Cheese

🔿 30min 🦹 2 Servings

Why limit what pancakes can do or be? These pancakes get a savory twist by cooking in bacon fat before folding over all of your favorite breakfast taco fillings-crispy bacon, shredded cheese, and tangy salsa. The scrambled eggs are extra sumptuous thanks to sour cream and scallions, and a final drizzle of maple syrup makes all of your pancake taco dreams come true! (2-p plan serves 3; 4-p plan serves 6)

What we send

- 4 oz pkg thick-cut bacon
- 1 oz buttermilk powder ³
- 5 oz self-rising flour ²
- 2 scallions
- 1 oz sour cream ³
- 2 (2 oz) shredded cheddarjack blend ³
- 1 oz maple syrup
- 4 oz salsa

What you need

- 4 large eggs ¹
- sugar
- neutral oil (or melted butter)
- kosher salt & ground pepper

Tools

• large nonstick skillet

Allergens

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

Nutrition per serving

Calories 780kcal, Fat 42g, Carbs 58g, Protein 39g



1. Cook bacon

Halve **bacon** crosswise, then place in a large nonstick skillet. Cook over mediumhigh 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

Heat skillet with **bacon fat** over medium. Pour in about ¹/₃ **cup 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 **sour cream**, scallion whites and light greens, 3 large eggs, 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. Finish & serve

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

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



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!