



BEC Jianbing

with Scallions & Hoisin Sauce



30-40min



2 Servings

The joining of a BEC and a jianbing is a truly delicious union. A thin veil of egg marries a bacon fat brushed-tortilla before the layering begins. Bacon, sesame seeds, and a crispy corn tortilla provide irresistible crunch, while hoisin provides smacks of intense flavor. No wrap is complete without cheese, and the subtle bite of scallions is the crowning finish. (2p-plan serves 2; 4p-plan serves 4—nutrition reflects 1 wrap)

What we send

- 4 oz pkg thick-cut bacon
- 6 (6-inch) corn tortillas
- 2 scallions
- ¼ oz fresh cilantro
- 1 romaine heart
- 2 (10-inch) flour tortillas ^{4,5}
- 2 oz hoisin sauce ^{3,4,5}
- 2 oz shredded cheddar-jack blend ²
- ¼ oz pkt toasted sesame seeds ³

What you need

- neutral oil
- kosher salt & ground pepper
- 2 large eggs ¹

Tools

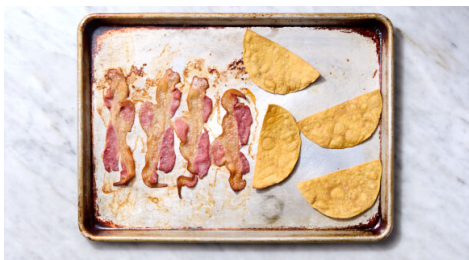
- rimmed baking sheet
- large nonstick skillet

Allergens

Egg (1), Milk (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

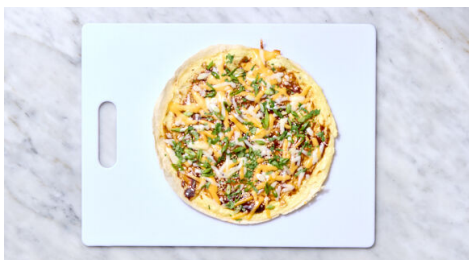
Calories 810kcal, Fat 44g, Carbs 61g, Protein 41g



1. Cook tortillas & bacon

Preheat oven to 400°F with a rack in the center.

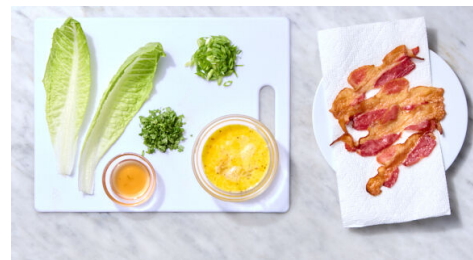
Arrange **bacon** on one half of a rimmed baking sheet. Cut **2 corn tortillas** (save rest for own use) in half and brush both sides with **oil**; lightly season with **salt**, arrange evenly on other half of baking sheet. Bake on center rack until tortillas are browned and crisp, 10-15 minutes; transfer to a plate.



4. Add fillings

Spread **half the hoisin sauce** over **egg**. Sprinkle with **half of the cheese, cilantro, scallions**, and **sesame seeds**.

Cook until cheese is melted and bottom of **tortilla** is lightly browned, about 1 minute. Slide onto cutting board, **egg side up**.



2. Prep ingredients

Continue cooking **bacon** until browned and crisp, another 5-10 minutes. Transfer bacon to a paper towel-lined plate. Transfer **bacon fat** to a small bowl and reserve.

Meanwhile, trim **scallions** and thinly slice. Finely chop **cilantro leaves and stems**. Separate **2 romaine leaves** (save rest for own use). Beat **2 large eggs** and season with **salt and pepper**.



5. Roll jianbing

Place **half of the bacon and crispy tortillas** and **1 lettuce leaf** in the center of the **flour tortilla**. Fold in edges, then roll up like a burrito to seal.



3. Start jianbing

Brush **flour tortillas** on 1 side with **reserved bacon fat**.

In a large nonstick skillet, heat **1 teaspoon oil** over medium heat. Add **half of the beaten eggs**, swirling to coat skillet. Place 1 flour tortilla on top of egg, greased side up. Cook until egg is set and lightly browned, about 1 minute. Loosen egg from sides of skillet. Carefully flip so that tortilla is on the bottom.



6. Finish & serve

Repeat steps 3-5 with **remaining ingredients**. Cut **jianbing** in half before serving, if desired. Enjoy!