



Pancake Breakfast Tacos with Bacon, Eggs & Cheese



30min



2 Servings

Savory or sweet? Pancakes or eggs? Maple syrup or hot sauce? Today's 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! (2p-plan serves 2; 4p-plan serves 4— nutrition reflects 1 taco)

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

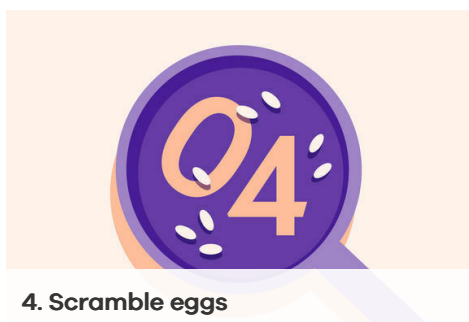
Meanwhile, in a medium bowl, add **buttermilk powder, self-rising flour, 1 large egg, ¾ cup water, 1 tablespoon sugar, and 1 tablespoon oil or melted butter**; whisk until just combined into a thick batter (it's okay if there's a few lumps).

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



3. Cook pancakes

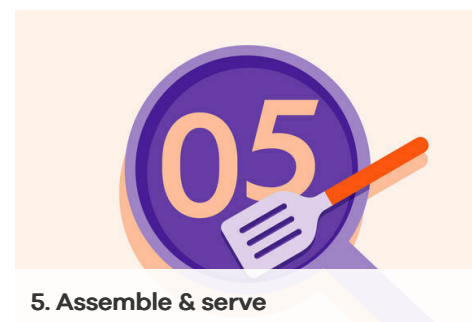
Return skillet with **bacon fat** over medium heat. Pour in about **⅓ cupfuls of batter** at a time. Cook until edges look dry and bubbles form on top, about 2 minutes (reduce heat to low if browning too quickly). Flip and cook until golden-brown on the bottom, 1–2 minutes more (if skillet looks dry,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

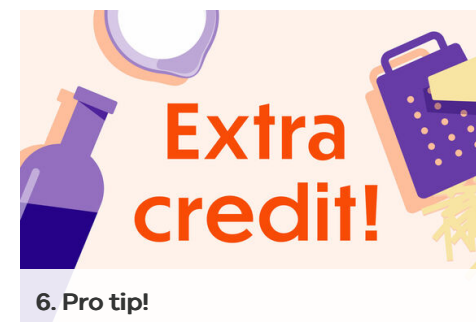
Heat **2 teaspoons oil** in same skillet over medium-high. Add **egg mixture**; scramble until soft curds form, about 1 minute.



5. Assemble & serve

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