



## 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 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! (2p-plan serves 3; 4p-plan serves 6—nutrition reflects 3 tacos)



## What we send

- 4 oz pkg thick-cut bacon
- 1 oz buttermilk powder <sup>2</sup>
- 5 oz self-rising flour <sup>3</sup>
- 2 scallions
- 1 oz sour cream <sup>2</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>2</sup>
- 1 oz maple syrup
- 4 oz salsa

## What you need

- 4 large eggs <sup>1</sup>
- sugar
- neutral oil (or melted butter)
- 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 780kcal, Fat 42g, Carbs 58g, Protein 39g



### 1. Cook bacon

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

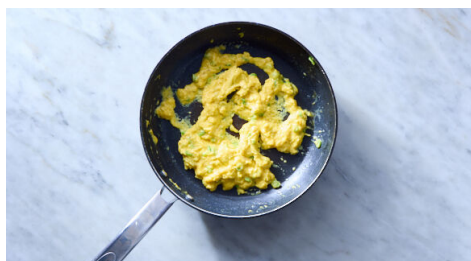
Meanwhile, in a medium bowl, add **buttermilk powder, self-rising flour, 1 large egg, ¾ cup water, 1 tablespoon sugar, and 1 tablespoon oil or melted butter**; whisk until just combined into a thick batter (it's okay if there's a few lumps).

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



### 3. Cook pancakes

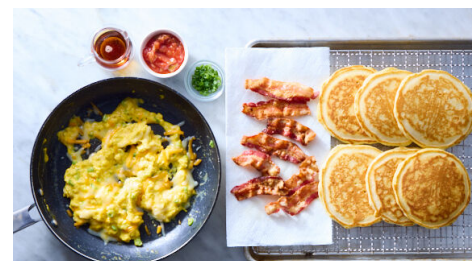
Heat skillet with **bacon fat** over medium. Pour in about **⅓ cup of batter** at a time. Cook until edges look dry and bubbles form on top, about 2 minutes (reduce heat to low if browning too quickly). Flip and cook until golden brown on the bottom, 1-2 minutes more (if skillet looks dry, drizzle with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



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