



Recipes

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Deconstructed Peppered Bacon Omelet Fan Wraps

Prep Time: 10 Minutes

Cooking Time: 4 Minutes

Serves 1

Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 1 Tbsp. Garlic and Herb Cream Cheese , whipped
- 3 each Whole Large Eggs
- 2 Slices Peppered Bacon , prepared
- 2 oz. vol. Fresh Spinach Leaves
- 2 oz. vol. Sauteed or Roasted Portabella Mushrooms , thinly sliced
- 2 Slices Sliced Fontina Cheese (Sartori Foods)

Directions:

1. Heat Garlic Herb Wrap and place on work surface. Spread 1 Tbsp of Garlic and Herb Cream Cheese evenly over entire wrap.
2. Cut tortilla in half to make two half moons.
3. Crack eggs on flattop or in nonstick sauté pan over medium heat. Scramble eggs until just set, and remove from heat.
4. Divide scrambled eggs in half and place at 1:00 position on each half moon.
5. Top each set of scrambled eggs with a half slice of Fontina cheese and a strip of bacon. (Break bacon in half to fit in tortilla.)
6. Fold left side over to close to create a large triangle or wedge.
7. Place spinach leaves, mushrooms and other half of sliced Fontina at 2:00 position and fold over again to create small fan shapes.
8. Place on lightly oiled flattop or griddle and toast both sides until lightly golden brown and cheese is just melted.
9. Hold warm for service.