



Recipes

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Everything Bacon & Egg Rolls

Prep Time: 7 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

12 each 10" Whole Wheat Tortillas (10425)
6 cups Scrambled Eggs , cooked
12 oz. Hickory Smoked Bacon , thick-cut , cooked crisp
, diced
1 1/2 cups Cheddar Cheese , mild , shredded
Egg Wash , as needed
Everything Bagel Seasoning , see related recipe

Directions:

1. Pre-heat convection oven to 350°F.
 2. To make each roll, layer ½ cup scrambled eggs, 1 ounce bacon, and 2 tablespoons cheese, down center of tortilla. Roll, burrito style, sealing edge with egg wash. Place on rack over parchment lined sheet pan, edge side down. Brush tops with more egg wash, sprinkle with 1 tablespoon Everything Bagel Seasoning.
 3. Bake for 7-10 minutes, or until crispy and heated through.
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Everything Bagel Seasoning

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/2 tsp. Fried Garlic

1/2 tsp. Onion Flakes

1/2 tsp. Caraway Seeds

1/2 tsp. Black Sesame Seeds

1/2 tsp. White Sesame Seeds

1/2 tsp. Poppy Seeds

Directions:

1. In food processor, combine fried garlic, onion flakes and caraway seeds. Run for 20-30 seconds, just to break up large chunks.

2. Combine processed mixture with both sesame seeds and poppy seeds, mix well to combine. Reserve.