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Bacon Weave Double Decker Taco

Prep Time: 20 Minutes
Cooking Time: 20 Minutes
Serves 12

Ingredients:

12 each 8" Heat Pressed Flour Tortillas (10410)
As needed 6" Tri-Color Corn Tortilla (07983)
120 each Bacon strips
2 1/4 cups Jalapeño Cream Cheese, see related recipe
2 1/4 lbs. Pulled Chicken , prepared
12 oz. Onion , small dice
12 oz. Corn kernels
18 oz. Avocados , small dice
3 cups Green Leaf Lettuce , chopped
18 oz. Tomatoes , small dice
12 oz. Cheddar Cheese , shredded

Directions:

1. To create one taco, with 5 bacon strips laying vertically, fold every other strip half over itself.

2. Lay 1 strip perpendicular, and unfold the flipped strips back over the perpendicular strip of bacon.

3. Repeat this process, to make a bacon weave using 10 strips of bacon total.

4. Cut bacon weave into a 10” round. Using a taco mold, bake at 350°F for 15-18 min.

5. Evenly coat one 8” Tortilla with 1 ½ oz. of Jalapeno Cream Cheese. Using the round bacon weave as the outer layer of the taco shell, top with the 8” tortilla. The cream cheese should be layered between the bacon taco shell and the 8” tortilla.

6. Top taco with 3 oz. of pulled chicken, 1 oz. onion, 1 oz. corn kernels, 1 ½ oz. avocado, ¼ cup of lettuce, 1 ½ oz. tomato and 1 oz. cheddar cheese.

7. Garnish with a 3-finger pinch of Mission® Tri Color Thin Strips and any remaining bacon pieces.

Jalapeno Cream Cheese

Prep Time: 10 Minutes
Serves 1

Ingredients:
12 oz. Cream Cheese , at room temperature
2 oz. Jalapeño , seeded, minced
1/2 cup Fresh Cilantro , chopped
1/4 cup Lime Juice
To taste Kosher Salt

Directions:
1. In a stand mixer, add all ingredients and mix until combined using the paddle attachment.