



Recipes

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Ghost Pepper & Maple Bacon Breakfast Burrito

Serves 1

Ingredients:

Mission 12" Heat Pressed Flour Tortilla (10430) ,
warmed

1 lb. Bacon strips

1/2 cup Maple Syrup

1/4 cup Brown Sugar

1 Tbsp. Black Pepper

3 each Eggs , scrambled

1/4 cup Sharp Cheddar Cheese , shredded

1/2 cup Roasted Potatoes , bite-sized, warmed

2 tsp. Ghost pepper Hot Sauce

2 Tbsp. Sour Cream

2 Tbsp. Green Onions , sliced

Directions:

1. Pre-heat oven to 325F.

2. Arrange bacon on a wire rack over a baking sheet. Brush maple syrup to coat bacon strips. Top with a pinch of brown sugar and press into bacon. Season generously with black pepper.

3. Flip bacon and repeat seasoning process on second side. Bake for 8 minutes before checking for doneness. Continue to cook 7-8 minutes longer, checking every 1-2 minutes until desired texture is achieved without burning.

4. Plate warmed tortilla and top with 3 scrambled eggs and cheddar cheese.

5. Top with Maple-Glazed Crispy Bacon, roasted potatoes, ghost pepper sauce, sour cream, and green onions.

6. Wrap burrito-style and griddle in butter to crisp top and bottom.

7. Slice on a bias, top with extra green onion as desired and serve!