



Everything Bacon & Egg Rolls

Prep time: 7 Cook Time: 10 Servings: 12

Regional North American,Breakfast/Brunch,Entrees,Kids,Flour Tortillas,Casual Dining,FSR/QSR,K-12,Breakfast All Day

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Whole Wheat Tortilla	10425		12 each
Scrambled Eggs		cooked	6 cup
Hickory Smoked Bacon		thick-cut, cooked crisp, diced	12 oz.
Cheddar Cheese		mild, shredded	1 1/2 cup
Egg Wash		as needed	
Everything Bagel Seasoning			

Instructions

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.



Everything Bagel Seasoning

Prep time: 5 Cook Time: 0 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Fried Garlic			2 Tbsp.
Onion Flakes			2 Tbsp.
Caraway Seeds			2 Tbsp.
Black Sesame Seeds			2 Tbsp.
White Sesame Seeds			2 Tbsp.
Poppy Seeds			2 Tbsp.

Instructions

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.

