



Ghost Pepper & Maple Bacon Breakfast Burrito

A breakfast burrito is an irresistible way to start the day, and this one is as good as it gets with soft scrambled eggs, melted cheddar, crisp maple-glazed bacon, savory roasted potatoes, a dollop of sour cream, scallions, and an optional ghost pepper sauce for a little added kick.

Prep time: Cook Time: Servings:

Regional North American,Combo/Fusion,Breakfast/Brunch,Flour Tortillas,FSR/QSR,Catering,Casual Dining,Breakfast All Day,Spice It Up,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 12" Pressed Tortilla	10430		1 Each
Maple-Glazed Bacon		warmed	3 Slices
eggs		scrambled	3 Each
Sharp cheddar cheese		shredded	1/4 cup
roasted potatoes		bite-sized, warmed	1/2 cup
ghost pepper hot sauce			2 tsp.
sour cream			2 Tbsp.
green onions		sliced	2 Tbsp.



Instructions

1. Prepare Maple-Glazed Bacon sub recipe.
2. Plate warmed tortilla and top with 3 scrambled eggs and cheddar cheese.
3. Top with Maple-Glazed Crispy Bacon, roasted potatoes, ghost pepper sauce, sour cream, and green onions.
4. Wrap burrito-style and griddle in butter to crisp top and bottom.
5. Slice on a bias, top with extra green onion as desired and serve.



Maple-Glazed Bacon

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
bacon strips			1 Lbs.
maple syrup			1/2 cup
brown sugar			1/4 cup
black pepper			1 Tbsp.

Instructions

1. Pre-heat oven to 325°F.
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.

