



Bacon Weave Double Decker Taco

Prep time: 20 Cook Time: 20 Servings: 12

Entrees,Entrees,Flour Tortillas,Casual Dining,FSR/QSR,Modern Mexican,Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Heat Pressed Flour Tortillas	10410		12 Each
Bacon		strips	120 Each
Jalapeno Cream Cheese		See Related Recipe	2 1/4 cup
Pulled Chicken		prepared	2 1/4 Lbs.
Onion		small dice	12 Oz.
Corn		kernels	12 Oz.
Avocados		small dice	18 Oz.
Green Leaf Lettuce		chopped	3 cup
Tomatoes		small dice	18 Oz.
Cheddar Cheese		shredded	12 Oz.



Instructions

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 any remaining bacon pieces.



Jalapeno Cream Cheese

Prep time: 10 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Lime Juice			1/4 cup
Fresh Cilantro		chopped	1/2 cup
Jalapenos		seeded, minced	2 Oz.
Kosher Salt			As Needed
Cream Cheese		at room temperature	12 Oz.

Instructions

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

