



**READY TO COOK**  
BY HARRIS FARM

# BACON & EGG TACO WITH CHIPOTLE MAYO AND GUACAMOLE



PREP  
**10 min**



COOK  
**25 min**



SERVES  
**6**

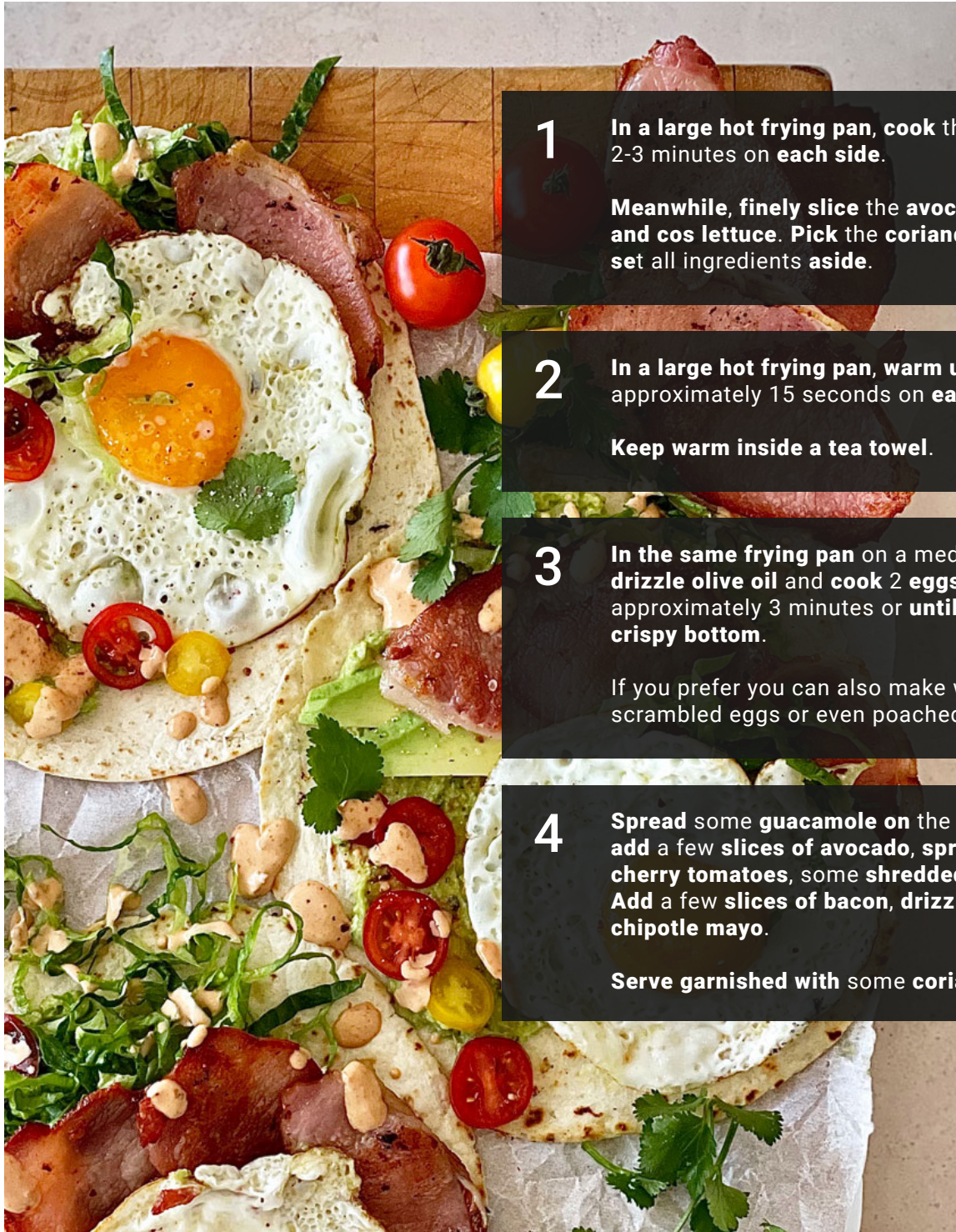
## INGREDIENTS:

- > 500g Bacon
- > 8 Eggs
- > ½ Cos Lettuce
- > 10 x 454g Soft Tacos
- > 4 Tbsp Harris Farm Chipotle Mayo
- > 250g Harris Farm Guacamole
- > 1 Avocado
- > 200g Cherry Tomatoes
- > ¼ Coriander Bunch

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

# METHOD – GET COOKING!



1

In a large hot frying pan, cook the bacon for 2-3 minutes on each side.

Meanwhile, finely slice the avocado, tomatoes and cos lettuce. Pick the coriander leaves and set all ingredients aside.

2

In a large hot frying pan, warm up tortillas for approximately 15 seconds on each side.

Keep warm inside a tea towel.

3

In the same frying pan on a medium high heat, drizzle olive oil and cook 2 eggs at a time for approximately 3 minutes or until cooked and crispy bottom.

If you prefer you can also make with scrambled eggs or even poached eggs.

4

Spread some guacamole on the tortilla, then add a few slices of avocado, sprinkle some cherry tomatoes, some shredded lettuces. Add a few slices of bacon, drizzle with chipotle mayo.

Serve garnished with some coriander leaves.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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