

Smoky Sriracha Maple Bacon Waffle Tacos You'll Crave for Every Brunch

If brunch had a rebellious cousin, this would be it. These



OVEN
400°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

6 slices of bacon
1/4 cup maple syrup
1 tablespoon Sriracha sauce
1 cup waffle mix
1/2 cup water
1 tablespoon vegetable oil
Optional toppings: sliced avocado, diced tomatoes, shredded lettuce, sour cream

DIRECTIONS

- 1.** Bake the Bacon: Preheat oven to 400°F. Line a baking sheet with parchment paper. In a small bowl, mix the maple syrup and Sriracha. Brush both sides of each bacon strip with the mixture and lay them flat on the sheet. Bake for 15-20 minutes, or until crisp and caramelized.
- 2.** Make the Waffles: In a bowl, combine the waffle mix, water, and vegetable oil. Preheat your waffle iron and cook according to package or machine directions until golden brown. Once done, cut waffles into taco-sized quarters or halves.
- 3.** Assemble the Tacos: Lay out your waffle "shells." Top each with a slice of smoky maple Sriracha bacon. Add optional toppings: avocado, tomatoes, lettuce, sour cream, or even a fried egg. Fold or serve open-faced - taco style!

SWAPS & NOTES

Waffle Mix : Use buttermilk or Belgian waffle mix for a fluffier base, or go gluten-free.

Sriracha : Sub with hot honey or gochujang for a different flavor profile.

Bacon : Turkey bacon works too - just adjust baking time slightly.

Add Eggs : Want even more brunch flair?

TIPS FOR SUCCESS

Line your sheet pan : The maple-Sriracha glaze gets sticky - save yourself the cleanup.

Double the bacon : These disappear fast.

Toast the waffles after cutting to firm them up.

Spice control : Adjust Sriracha to your taste - even a teaspoon packs punch.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/smoky-sriracha-maple-bacon-waffle-tacos-youll-crave-for-every-brunch/>