

## Epic Twisted Bacon Breakfast Tacos - The Morning Bomb You Didn't Know You Needed

There's no such thing as too much flavor when it comes to breakfast-and these



**OVEN**  
**400°F**

**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 6 strips bacon
- 4 soft tortillas (flour or corn - your call)
- 4 large eggs, scrambled
- 1 cup shredded cheese (cheddar, Monterey Jack, or a blend)
- 1 tomato, diced
- 1 avocado, sliced

#### ? Ingredient Swaps & Add-Ons:

Add heat: Toss in jalapeños or drizzle with sriracha.

Go green: Add spinach or sautéed peppers to your egg scramble.

Switch the base: Try it with crispy hash brown shells or swap tortillas for a 3-ingredient egg wrap.

Dairy-free? Use plant-based cheese and scramble with olive oil.

#### ??? Instructions:

Cook the bacon: In a skillet over medium heat, cook the bacon until crisp. Drain on paper towels.

Scramble the eggs: In the same skillet, lightly scramble the eggs until fluffy and just set.

Warm the tortillas: Heat the tortillas in a dry pan or microwave for a few seconds to soften.

Assemble the tacos: Divide eggs between tortillas. Top with crispy bacon, shredded cheese, diced tomatoes, and sliced avocado.

Serve hot: Garnish with salsa or hot sauce if desired.

? Tips for Breakfast Taco Success:

Crispy bacon tip: Try the oven method-400°F for 15-20 minutes on a baking sheet-for even crispier, hands-off results.

Scramble low and slow: For the fluffiest eggs, cook on medium-low heat and remove from heat just before they're fully set.

Taco bar idea: Make a DIY breakfast taco station for brunch gatherings. Let everyone build their own taco masterpiece!

? Serving Suggestions & Pairings:

A side of fresh fruit or orange slices

Cold brew coffee or a breakfast smoothie

Something sweet like Copycat Neiman Marcus Cookies for the perfect brunch balance

This One-Pan Breakfast Bake for extra protein-packed options

These Totchos for crispy, cheesy snacking on the side

No-Bake Peanut Butter Oatmeal Bars to prep ahead for energy on the go

? Storage & Leftovers:

Make ahead: Cook the bacon and eggs ahead of time and store separately in the fridge.

Refrigerate: Keep leftovers wrapped tightly and store in the fridge for up to 2 days.

Reheat: Warm tacos in a skillet or microwave, then add fresh toppings.

? More Recipes You'll Love:

This One-Pan Breakfast Bake

This 3-Ingredient Egg Wrap

## DIRECTIONS

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13. Hosting a brunch crowd? Pair your tacos with:
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20. ? More Recipes You'll Love: If you're craving more high-flavor, no-fuss meals, don't miss:
21. This : One-Pan Breakfast Bake
22. This 3-: Ingredient Egg Wrap
23. These : Totchos
24. Final Thoughts: There's no better way to kick off your day than with crispy bacon, warm tortillas, and melty cheese all in one perfect taco. These Twisted Bacon Breakfast Tacos bring serious flavor and fun to your mornings-whether you're feeding a crowd or just treating yourself.
25. Tried them? Tag @chefmaniac and show off your creation! We'd love to see your breakfast taco twists.

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

Original recipe: <https://chefmaniac.com/epic-twisted-bacon-breakfast-tacos-the-morning-bomb-you-didnt-know-you-needed/>