

Fried Chicken Chalupa with Bacon & Egg: Ultimate Breakfast/Brunch Dish

Fried Chicken Chalupa with Bacon & Egg: The Ultimate Crispy, Savory Brunch Sensation!



OVEN
375°F

TIME
5-6 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

2 fried chicken tenders (store-bought or homemade, cooked until crispy and hot)

4 soft flour tortillas (8-inch or 10-inch, depending on preferred size)

4 strips crispy bacon

2 eggs (large)

1 cup lettuce, shredded (iceberg or romaine for crunch)

... cup mayonnaise or ranch dressing (your preference)

... cup hot sauce (optional, your favorite brand like Sriracha or Tabasco)

Salt and pepper to taste

Swaps and Notes:

Fried Chicken Tenders: For convenience, use frozen, pre-cooked fried chicken tenders (heated according to package directions until crispy). Alternatively, you can bread and deep-fry or air-fry your own chicken tenderloins. Ensure they are hot and crispy!

Soft Flour Tortillas: Use good quality flour tortillas. Warm them slightly before assembling for pliability.

Bacon: Cook bacon until extra crispy for the best texture contrast.

Eggs: A sunny-side up or over-easy egg with a runny yolk is highly recommended for that decadent "sauce" effect. However, you can fry them to your

desired doneness (e.g., over-hard or scrambled).

Mayonnaise/Ranch Dressing: Either provides a creamy base. Ranch adds an extra layer of herby tang.

Hot Sauce (Optional): Adjust the type and amount of hot sauce to your preferred spice level.

Lettuce: Shredded iceberg or romaine lettuce provides a fresh crunch.

Other Toppings (Optional): Diced tomatoes, avocado slices, pickled jalapeños, or a sprinkle of cheese could also be delicious additions.

Instructions:

Fry the Chicken: If using raw chicken tenders, coat them in a crispy breading (flour, egg wash, breadcrumbs) and deep fry them in oil heated to 350-375°F (175-190°C) until golden brown and cooked through (internal temperature 165°F/74°C), about 5-6 minutes. If using pre-cooked frozen tenders, prepare them according to package instructions for crispiness. Set them aside on paper towels to drain.

Prepare the Bacon: In a frying pan, cook the bacon strips over medium heat until they are wonderfully crispy (about 5-7 minutes). Remove the bacon from the pan and drain on a paper towel.

Cook the Eggs: While the bacon cooks or drains, fry the eggs to your desired doneness. For the best runny yolk effect, opt for sunny-side up or over-easy. Season each egg with a pinch of salt and pepper.

Assemble the Chalupa: Warm the soft flour tortillas in a dry skillet over medium heat for about 15-20 seconds per side, or briefly in the microwave (wrapped in a damp paper towel) to make them pliable.

Spread a thin layer of mayonnaise or ranch dressing evenly on each warm tortilla.

Layer each tortilla with a generous amount of shredded lettuce.

Place one crispy fried chicken tender on top of the lettuce.

Break the crispy bacon strips in half and arrange two strips of bacon (or one full strip, broken) over the chicken.

Finally, carefully top each chalupa with a perfectly fried egg.

Serve: Stack your chalupas as desired for an impressive presentation. Drizzle generously with hot sauce for extra flavor and a kick (if using).

Serve immediately while the eggs are still warm and runny, and enjoy this ultimate breakfast indulgence!

Tips for Success:

Crispy Chicken: Ensure your chicken tenders are cooked to a golden, crispy perfection. This texture is key for the chalupa.

Runny Egg Yolk: A runny yolk acts as a natural sauce, adding richness and moisture to every bite.

Warm Tortillas: Warming the tortillas makes them pliable and prevents tearing, creating a soft base for your fillings.

Assemble Just Before Serving: For the best experience, assemble the chalupas right before eating to ensure the chicken and bacon stay crispy, and the egg yolk is warm and runny.

Don't Overload: While tempting, don't overload the chalupas excessively, or they will be difficult to hold and eat.

Serving Suggestions and Pairings:

DIRECTIONS

1. **Making these :** Fried Chicken Chalupas is all about preparing your components and then quickly assembling for a fresh, hot meal!
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chicken.

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16. Don't : Overload: While tempting, don't overload the chalupas excessively, or they will be difficult to hold and eat.
17. Serving Suggestions and Pairings: This Fried Chicken Chalupa with Bacon & Egg is a complete, hearty, and satisfying meal on its own! It's perfect for a decadent weekend brunch, a fun breakfast-for-dinner (brinner!), or a casual gathering where you want to serve something unique and delicious. Pair it with:
 18. A side of crispy hash browns or tater tots (like from my Tater Tot Breakfast Bowl with Sausage Gravy)
 19. A fresh fruit salad to cut through the richness.
 20. A glass of orange juice or coffee.
 21. For other fantastic hearty breakfast dishes, you might also enjoy my Best Breakfast Pizza or my savory Sausage, Egg and Cream Cheese Hashbrown Casserole.
22. Storage and Leftover Tips: This Fried Chicken Chalupa is definitely best enjoyed immediately after preparation, when all the components are fresh, hot, and crispy. Due to the egg and warm ingredients, it does not store or reheat well as an assembled dish. It's recommended to prepare components (cook bacon ahead, have chicken ready) and assemble right before serving.
23. More Recipes You Will Love: If you loved the savory flavors, cheesy goodness, and ease of this breakfast/brunch dish, here are a few more fantastic recipes that I think you'll absolutely love:
24. For a super easy and delicious all-in-one breakfast, check out my This One-Pan Breakfast Bake Will Make You Skip.
25. If you're a fan of quick egg dishes, my : This 3-Ingredient Egg Wrap Is Taking Over Busy is a fantastic option.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/fried-chicken-chalupa-with-bacon-egg-ultimate-breakfast-brunch-dish/>