



DOUBLE SADDLE BREAKFAST TACOS



INGREDIENTS

TACOS

Eggs

6 oz. Brookwood Farms Pulled Beef
Brisket Semi-Dry

1 oz. Brookwood Smoked Pork
Belly, sliced

½ Green Bell Pepper, diced

½ Red Bell Pepper, diced

1 Jalapeño Pepper, diced and seeded

½ Red Onion, diced

2 Cloves Garlic, peeled and diced

1 Tbsp. Chili Powder

1 Tbsp. Cumin

Black Pepper to taste

Kosher Salt to taste

Fresh Cilantro, stemmed
and cut fine

Yellow Corn Tortillas

Shredded Cheese

Sriracha Sauce

OPTIONAL TOPPINGS

Sliced Avocado

Fresh Cilantro

Pickled Onion

DIRECTIONS

1. In a medium bowl whisk eggs, chili powder, cumin, black pepper, salt, and cilantro. Set aside.
2. Heat a medium-sized skillet under medium-high heat. Sauté bell peppers, onion, and garlic until tender.
3. Add brisket and heat for 2-3 minutes.
4. Pour egg mixture into skillet and cook until eggs are cooked through and fluffy.
5. In a small skillet or on a flattop, place sliced pork belly and cook medium-high for 2-3 minutes on each side until golden brown and crisp.
6. Heat taco shells. Top with egg mixture, then fried pork belly, and garnish with shredded cheese, diced red onion, diced jalapeños, and Sriracha sauce. Add any additional optional toppings and serve.