



# Power Blend Bacon Skillet

## Servings

4

## Calories

250

## Prep Time

10 minutes

## Total Time

1 hour

## Skill Level

Easy

## Ingredients

2 tablespoons hot chili oil

4 eggs

½ cup water

1 tablespoon flour

1 (10 ounce) bag Mann's Power Blend

2 strips bacon, cooked and chopped

½ teaspoon salt

2 green onions, white and light green parts thinly sliced

### Spicy Crema

1 ¼ cups Mexican crema

¼ teaspoons Cayenne pepper

2 tablespoons Sriracha sauce

Combine Spicy Crema ingredients in a bowl and mix to blend. Set aside

## The Method

Preheat oven to 350°F

On stovetop, warm a 9-inch non-stick skillet (or cast-iron skillet) over medium heat then add chili oil to coat the pan.

In a bowl, whisk together eggs, water, and flour until smooth. Add Mann's Power Blend, bacon and salt; stir to combine.





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## The Method

Pour vegetable-egg mixture into skillet. Cook on one side for 5-6 minutes or until lightly golden brown. Use a rubber spatula to lightly pull away the contents of pan from the sides, flip contents and transfer pan to oven for 15-18 minutes or until eggs are firm set.

Drizzle with spicy crema, sprinkle with green onion, and serve.

### Nutrition Facts

Serving Size 166g | Servings: 4

### Amount Per Serving

Calories 250 | Total Fat 20g (sat fat 9g trans 0g) | Cholesterol 215mg | Sodium 730mg | Total Carbohydrate 8g | Dietary Fiber 1g | Sugars 5g (Includes 0g Added Sugars) | Protein 10g | Vitamin D 10% | Calcium 10% | Iron 6% | Potassium 6%