

The key here? Creamy, soft, tender scrambled eggs that aren't treated like an afterthought.

INGREDIENTS:

- 4 slices thick-cut bacon, cut into 1/4-inch pieces
- 2 medium cloves garlic, thinly sliced
- 1 quart packed flat leaf spinach leaves, roughly chopped
- Kosher salt and freshly ground black pepper
- 1 tablespoon butter
- 4 eggs, beaten
- 1 cup homemade or store-bought salsa verde
- 4 soft flour or corn tortillas, warmed
- Crumbled queso cotija or feta cheese, lime wedges, and sliced scallions and cilantro for garnish



INSTRUCTIONS:

1. Cook bacon in a medium non-stick skillet over medium heat, stirring occasionally, until crisp, about 10 minutes. Transfer to a paper towel-lined plate with a slotted spoon, leaving fat behind.
2. Add garlic to bacon fat and cook over medium heat, stirring constantly, until fragrant and pale golden, about 1 minute. Add half of spinach and cook until wilted, about 30 seconds. Add remaining spinach and cook until wilted and most of the liquid has evaporated, about 5 minutes. Season to taste with salt and

pepper. Transfer to a paper towel-lined plate and wipe out skillet.

3. Melt butter in now-empty skillet over medium heat. Add eggs and cook, stirring constantly, until no longer watery but still moist, about 1 minute. Season to taste with salt and pepper and transfer to a plate.
4. Spread salsa over each tortilla and divide spinach evenly. Divide eggs on top of spinach and top with crumbled bacon. Serve immediately with crumbled queso cotija or feta cheese, lime wedges, and sliced scallions and cilantro.

NUTRITION

Servings: 2 to 3

Amount per serving

Calories **523**

% Daily Value*

Total Fat 33g **42%**

Saturated Fat 12g **58%**

Cholesterol 292mg **97%**

Sodium 1253mg **54%**

Total Carbohydrate 35g **13%**

Dietary Fiber 11g **38%**

Total Sugars 5g

Protein 26g

Vitamin C 37mg 186%

Calcium 452mg 35%

Iron 12mg 67%

Potassium 1747mg 37%

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.

Like what you tried? Email us at katieConklin@oshkoshymca.org

Recipe Source <https://www.serious-eats.com/breakfast-tacos-eggs-spinach-bacon>