

## Bracos

### INGREDIENTS

- 1 Package Smoked Bacon
- 8 Farm Fresh Eggs
- 2 TBS Chicken Fat (or butter)
- 1 Sweet Potato
- 1 Small Red Onion
- 5 Small Mushrooms
- 1 Green Pepper
- 1 TSP Sea Salt
- 1 Head Butter Lettuce
- 1 Avocado, Mashed
- Cara Cara Orange (optional), Sliced

1. Preheat oven to 400°F and line a baking sheet with tinfoil. Place bacon in strips on sheet and bake for 20 minutes until cooked to liking.
2. Meanwhile, in a skillet, add 1 TBS fat. Once melted, add eggs and scramble.
3. Dice potato, onion, mushroom, and green pepper and in a separate skillet, season veggies with sea salt and saute in fat until potatoes softened.
4. Lay out pieces of butter lettuce in a plate (you can double up leaves for more support) and spoon in eggs and veggies.
5. Top each taco with chopped pieces of bacon and serve with a side of mashed avocado and sliced oranges.