



Bacon, Potato, and Egg Taco Ole

READY IN



25 min.

SERVINGS



4

CALORIES



586 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 8 bacon
- 1 tablespoon butter
- 8 eggs
- 4 flour tortilla
- 0.3 cup milk
- 0.3 cup onion diced
- 2 large potatoes peeled chopped
- 4 servings salt and pepper to taste
- 3 tablespoons water

Equipment

- bowl
- frying pan
- paper towels

Directions

- Place bacon in a skillet. Cook over medium high heat until evenly brown. Keeping drippings in the skillet, remove the bacon and drain on paper towels. Crumble the bacon.
- While the bacon is cooking, mix the eggs, milk, water, salt, and pepper in a bowl until combined.
- Add potatoes to the bacon drippings and cook until semi-soft. Stir in the onions. Cook and stir for 1 minute.
- Pour the egg mixture into the skillet. Stir in the crumbled bacon and the butter. Cook until the eggs set to your desired firmness. Spoon mixture into tortillas and serve.

Nutrition Facts



PROTEIN 16.23% FAT 49.2% CARBS 34.57%

Properties

Glycemic Index:58.19, Glycemic Load:28.91, Inflammation Score:-6, Nutrition Score:24.283478280772%

Flavonoids

Isorhamnetin: 0.67mg, Isorhamnetin: 0.67mg, Isorhamnetin: 0.67mg, Isorhamnetin: 0.67mg Kaempferol: 1.56mg, Kaempferol: 1.56mg, Kaempferol: 1.56mg, Kaempferol: 1.56mg Quercetin: 4mg, Quercetin: 4mg, Quercetin: 4mg, Quercetin: 4mg

Nutrients (% of daily need)

Calories: 585.81kcal (29.29%), Fat: 31.9g (49.07%), Saturated Fat: 11.71g (73.2%), Carbohydrates: 50.45g (16.82%), Net Carbohydrates: 45.11g (16.4%), Sugar: 4.42g (4.91%), Cholesterol: 366.36mg (122.12%), Sodium: 873.23mg (37.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 23.67g (47.34%), Selenium: 43.59µg (62.27%), Vitamin C: 37.33mg (45.25%), Phosphorus: 429.81mg (42.98%), Vitamin B6: 0.86mg (42.86%), Vitamin B2: 0.61mg (36.13%), Vitamin B1: 0.47mg (31.52%), Potassium: 1073.65mg (30.68%), Vitamin B3: 5.14mg (25.72%), Folate: 101.72µg (25.43%), Manganese: 0.48mg (23.92%), Iron: 4.28mg (23.77%), Vitamin B5: 2.28mg (22.85%), Fiber: 5.34g (21.34%), Vitamin B12: 1.12µg (18.65%), Magnesium: 68.84mg (17.21%), Zinc: 2.46mg (16.4%), Copper: 0.32mg (15.98%),

Calcium: 146.79mg (14.68%), Vitamin D: 2.16 μ g (14.4%), Vitamin A: 615.84IU (12.32%), Vitamin E: 1.23mg (8.17%),
Vitamin K: 6.29 μ g (5.99%)