



KOREAN EGG DROP TACO

STONEFIRE® ORIGINAL MINI NAAN

EGGS

HEAVY CREAM

SWEETENED CONDENSED MILK

BUTTER

SLICED CHEESE

SLICED HAM

PARSLEY

EGG DROP SAUCE:

MAYONNAISE & SWEETENED CONDENSED MILK

SIDE DIPS:

KETCHUP & GUACAMOLE

INTRODUCE A TREND-FORWARD CONCEPT TO YOUR MENU: A GLOBAL MASH-UP INSPIRED BREAKFAST TACO. TOAST THE MINI NAAN AND PLACE ON A TACO HOLDER TO COOL. COOK UP SCRAMBLED EGGS WITH HEAVY CREAM, LEAVING THEM A LITTLE RUNNY. SPREAD A SIRACHA MAYO ON THE INSIDE OF THE MINI NAAN, THEN ADD IN SLICED HAM, THE EGGS, AND SLICED CHEESE. SPRINKLE WITH CHOPPED PARSLEY AND EGG DROP SAUCE FOR THE ULTIMATE FLAVOR EXPERIENCE!

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