



BLT with Sriracha-Basil Mayo

Prep: 15 minutes

Bake: 20 minutes • Serves: 4

- 12 slices smoked bacon, cut crosswise in half
- 3 tablespoons mayonnaise
- 1½ teaspoons chopped fresh basil leaves
- 1½ teaspoons sriracha chili sauce
- 8 slices favorite bread, toasted
- 8 thick slices tomatoes
- ¼ teaspoon salt
- ½ teaspoon fresh ground black pepper
- 8 slices pepper Jack cheese
- 4 large lettuce leaves

1. Preheat oven to 400°; line rimmed baking pan with parchment paper. Assemble bacon into 4 bacon weaves on prepared pan; bake 20 minutes or until browned and crispy.

2. In small bowl, stir mayonnaise, basil and sriracha.

3. Evenly spread 4 slices of toast with Sriracha-Basil Mayo; evenly top with tomatoes and sprinkle with salt and pepper. Evenly top with bacon weaves, cheese and lettuce; close sandwiches and cut in half.

Approximate nutritional values per serving:

633 Calories, 37g Fat (12g Saturated), 142mg Cholesterol, 1234mg Sodium, 55g Carbohydrates, 1g Fiber, 19g Protein

Get Inspired

Try this sandwich with Lemon-Thyme Mayonnaise by stirring together 3 tablespoons mayonnaise, 1 tablespoon Dijon mustard, 1 teaspoon lemon zest and ½ teaspoon chopped fresh thyme leaves.