

Recipe name:

Modern BLT Sandwich

Recipe description:

Our BLT sandwich recipe is a modern twist on an all-time classic. Bacon/Pancetta, lettuce & tomato with a delicious homemade mayo. An easy weekend lunch idea.

Prep time:

10 mins

Cook time:

0 mins

Serves:

2

Made with:

PEPPADEW® Sweet Piquanté Peppers

Course:

Lunch

Occasion:

Picnic / Quick & Easy

Ingredients:

- 4 slices sourdough bread
- 6 rashers pancetta / bacon, cooked
- 2 tomatoes, diced
- 1 little lettuce
- 30 g PEPPADEW® Sweet Piquanté Peppers Mild Chopped
- Sprouts or micro herbs to garnish

FOR THE MAYO:

- 150 g mayo
- 1 clove garlic, peeled
- 50 g PEPPADEW® Sweet Piquanté Peppers Mild Chopped
- Juice & zest of 1 lemon

Method:

- 1. For the mayo, whizz all the ingredients together with a stick blender, and spoon into a bowl.
- 2. To make the sandwich, spread the bread with the PEPPADEW® Sweet Piquanté Pepper mayo, rip up the lettuce and place on top of the mayo, scatter with the diced tomato and crumble over the pancetta / bacon.
- 3. Spoon another dollop of PEPPADEW® Sweet Piquanté Pepper mayo on top, and garnish with sprouts and PEPPADEW® Sweet Piquanté Peppers and a good grinding of black pepper.

SERVING SUGGESTIONS

If you have a jar of PEPPADEW® Sweet Piquanté Peppers Mild Whole or Hot Whole, just chop them up and add to your BLT Sandwich.