



## Avocado BLT Stack

Prep time: 30-45 minutes Cook Time: Servings: 1

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Multigrain Bread			2 Slices
Natural Pepper Jack Cheese		sliced	4 Slices
Thick cut Applewood Smoked Bacon			6 Slices
Heirloom Tomato			4 Slices
Leaf Lettuce			2 Leaves
Avocado		ripe	1 Each
Herb Mayo			1/4 Cup(s)
Italian Parsley		Minced	1 Tbsp.
Radish Sprouts			1 pkg
Lemon Juice			1 tsp
Chives		Minced	2 tsp

## **Instructions**

1. In a 400°F oven cook the bacon for 18-20 minutes until crisp turning halfway through cook time.
2. Toast the slices of multigrain bread.
3. Spread the herb mayo onto the toasted bread.
4. Layer the bacon and pepper jack cheese on the bread, and toast in the oven for 3 minutes.
5. Top with the lettuce, sliced tomato, sliced avocado, and radish sprouts for garnish on top.

