



Natural Cheese

Avocado BLT Stack

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

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Italian Parsley		Minced	1 /Tbsp
Natural Pepper Jack Cheese		sliced	4 /Slices
Multigrain Bread			2 /Slices
Heirloom Tomato			4 /Slices
Herb Mayo			1/4/Cup
Radish Sprouts			1 /pkg
Avocado		ripe	1 /Each
Lemon Juice			1 /tsp
Thick cut Applewood Smoked Bacon			6 /Slices
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 sliced tomato, sliced avocado, and radish sprouts for garnish on top.

