

Ultimate BLT Sandwich

Ingredients

SERVES 1

- 2 slices of unsmoked bacon
- 1 sesame seed bap
- 2 large lettuce leaves
- 1 boiled egg (sliced)
- 1 kraft cheese slice
- 1 large tomato (sliced)
- dairy spread
- 1 tbsp of mayonaise



How to

1. Grill bacon for 2-3 minutes until crisp, drain on kitchen paper.
2. Butter the bap with dairy spread
3. Spread mayo onto the top half of the bap
4. Arrange lettuce on the bottom of the bap, add slices of tomato, egg, cheese and bacon, before closing the bap.
5. Serve with some carrot batons for a bit of extra crunch!

