

Not Just a BLT



SIZE

Makes: 2

PREPARATION

15 minutes

DIFFICULTY



Level 1





We make the most of tomato season by using fresh heirlooms and a zippy spread of not just pesto mixed with mayo.

Use large loaf of crusty bread(we love a sourdough boule), and slice it on the diagonal to get the largest surface area of bread.

If the bread is super fresh, we like to leave it un-toasted which keeps the sandwich cold and refreshing on the beach, at a picnic, or on a hot summers day. Pro Tip: Start with the lettuce first, then the tomatoes, then the bacon so the bread doesn't get soggy.

The infused mayo yields 1/2 cup which is more than you need for two sandwiches but we keep it in the fridge to spread on sandwiches, schmear on toast, or use as a dip for veggies throughout the week.

Ingredients

¾ cup Not Just Pesto

¾ cup mayo

4 slices sourdough bread

4 leaves romaine lettuce

1 large (ripe) heirloom tomato, sliced into rounds, halved

Flaky sea salt

6 strips cooked bacon

Process

1

In a medium bowl whisk the Not Just Pesto with the mayo until fully combined. Spread a tablespoon (or more) on one side of each piece of bread.

2

To assemble the sandwiches, top 2 of the pieces of bread with the lettuce, followed by the tomatoes. Add a sprinkle of sea salt over the surface of the tomatoes, and finally the bacon. Top with the remaining pieces of bread, slice in half, and enjoy!