

[SERIOUSLY] GOOD™ BLAT BAGEL



Serves 4



Prep Time 10 minutes



Cook Time 30 minutes



INGREDIENTS

- 8 rashers streaky bacon
- 4 sesame bagels, halved
- **Wattie's Bit on the Side Onion Marmalade**
- 4 lettuce leaves
- 1 avocado, peeled and sliced
- 1-2 tomatoes, sliced
- **HEINZ [SERIOUSLY] GOOD™ Caramelised Onion Mayonnaise**

METHOD

1. Grill or pan fry the bacon until crispy.
3. Lightly toast the bagel halves.
4. Spread **Wattie's Bit on the Side Onion Marmalade** on the bottom half of each bagel. Place a lettuce leaf on the bagels ensuring the holes are covered. Place 2 rashers of cooked bacon on the lettuce. Top with avocado and tomato slices. Squeeze over a **[SERIOUSLY] GOOD™**

amount of **HEINZ [SERIOUSLY]
GOOD™ Caramelised Onion
Mayonnaise**. Place the top half of the
bagels on top.

TIPS

- Try this BLAT with **HEINZ [SERIOUSLY] GOOD™ Aioli**.