

AVOCADO BLT STACK



 Makes 4

 Prep Time 15 minutes

 Cook Time 10 minutes



INGREDIENTS

- 8 rashers middle bacon
- 1 Turkish loaf
- Lettuce leaves
- 2 tomatoes, thickly sliced
- 1 avocado, sliced
- **Eta Avocado & Garlic Dressing**

METHOD

1. Cook bacon rashers in a pan or under a preheated grill until crispy. Set aside and keep warm.
2. Slice the Turkish loaf into 4 pieces approximately 10cm x 10cm and cut each piece in half. Brush the cut sides with a little olive oil. Cook cut side down

in a heated frying pan until golden.
Alternatively place under the grill and toast until golden.

3. Top the bottom halves of the bread with lettuce leaves, sliced tomatoes, bacon rashers and avocado slices. Drizzle over **Eta Avocado & Garlic Dressing**. Season with freshly ground black pepper and place remaining bread half on top.

TIPS

- Replace Turkish bread with ciabatta or hamburger buns if wished.
- Replace or add grilled chicken tenderloins for a CBLT stack!
- Add a slice of cheese to the stack if wished.