

EMPIRE STATE BAGEL

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- 4 1/2 to 5 oz Butterball Smoked Turkey Breast, sliced
- 2 sl Butterball Turkey Bacon, crisp
- 1 ea Bagel toasted, warm
- 1/3 cup Watercress Cream Cheese, recipe below
- 1 sl Romaine lettuce
- 2 sl Tomato, cut 3/16 inch thick
- 3 ea Red onion rings
- Salt and pepper to taste
- 1/4 cup Microgreens

WATERCRESS CREAM CHEESE

- 1 cup Fresh watercress, chopped
- 8 oz Cream cheese
- 2 tsp White Worcestershire sauce

EMPIRE STATE BAGEL

1. Toast the bagel to a golden brown.
2. On the bottom half of the bagel, spread 1/6 cup of Watercress Cream Cheese, then assemble ingredients in the following order, romaine lettuce, tomato slices, cooked bacon slices, Smoked Turkey Breast, red onion rings, salt and pepper, and microgreens.
3. Spread 1/6 cup of Watercress Cream Cheese on the remaining half of the bagel. Top the sandwich with the bagel crown, cut in half and serve.

WATERCRESS CREAM CHEESE

4. Combine the ingredients and blend well, best blended in a mixer.

ADDITIONAL INFORMATION

Ingredients

• [1 cup Fresh watercress, chopped](#), • [1 ea Bagel toasted, warm](#), • [1 sl Romaine lettuce](#), • [1/3 cup Watercress Cream Cheese, recipe below](#), • [1/4 cup Microgreens](#), • [2 sl Butterball Turkey Bacon, crisp](#), • [2 sl Tomato, cut 3/16 inch thick](#), • [2 tsp White worcestershire sauce](#), • [3 ea Red onion rings](#), • [4 1/2 to 5 oz Butterball Smoked Turkey Breast, sliced](#), • [8 oz Cream cheese](#), [EMPIRE STATE BAGEL](#), [Salt and pepper to taste](#), [WATERCRESS CREAM CHEESE](#)

Course

[Breakfast](#), [Brunch](#), [Lunch](#)

Cuisine

[American](#)

Category

[Bread](#), [Sandwiches](#)

Serving Size

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