

## UGLY TOMATO BLTT

- 3 slices Turkey bacon, cooked crisp
- 4 slices Butterball Oil Browned Turkey Breast
- 2 slices Focaccia bread  $\frac{3}{4}$ -inch thick, toasted, warm
- Olive oil as needed
- A pinch of Rosemary
- 3 Tbsp Fresh Avocado Mayonnaise
- 2 slices Heirloom tomatoes  $\frac{3}{16}$ -inch thick
- $\frac{1}{4}$  cup Spring mix
- 6-10 ea Roasted sweet potato wedges
- Fresh Avocado mayonnaise
- 1 ea Avocado
- $\frac{1}{3}$  cup Mayonnaise
- 1 tsp White Worcestershire sauce
- Salt and pepper to taste
- McCain Roasted Sweet Potato Wedges
- 3 ea Sweet potatoes cut into 6 wedges per potato
- 2 Tbsp Olive oil|2 tsp Smoked paprika
- 1  $\frac{1}{2}$  tsp. Sea salt|1 tsp Black pepper
- 1 tsp Green onions
- 1 tsp Cilantro
- $\frac{1}{2}$  cup Habanero lemon honey

### PREPARE THE UGLY TOMATO BLTT

1. Brush the tops of each slice of the focaccia bread with olive oil, sprinkle with rosemary and toast to a golden brown.
2. Spread  $1\frac{1}{2}$  tablespoons of Fresh Avocado Mayonnaise on the inside of each slice of bread.
3. Assemble the sandwich in the following order: bottom slice of toast, sliced turkey, heirloom tomatoes, spring mix, turkey bacon, top slice of toast.
4. Plate and serve with a side of Roasted Sweet Potato Wedges.

### PREPARE THE FRESH AVOCADO MAYONNAISE:

5. Combine the avocado with the mayonnaise and Worcestershire sauce and blend well, adding salt and pepper as needed.
6. Place the mixture into a covered container, label and date.
7. For best results, refrigerate for at least 2-3 hours before use.

## **PREPARE THE ROASTED SWEET POTATO WEDGES**

8. Toss the sliced sweet potatoes with olive oil.
9. Mix together the paprika, salt and black pepper and sprinkle over the oil-coated potatoes.
10. Bake the potatoes for about 20 minutes, until crisp.
11. Garnish with green onions and cilantro and serve with habanero lemon honey (drizzled or on the side).

## **ADDITIONAL INFORMATION**

**Serving Size**

1