

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