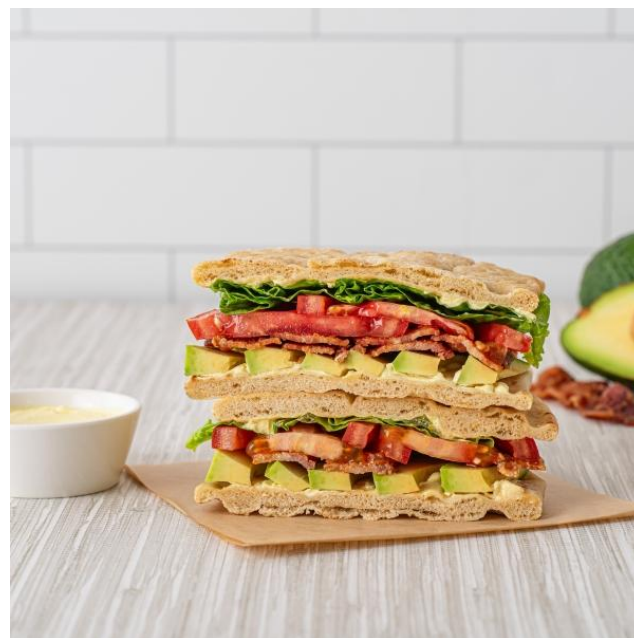




AVOCADO BLT

This Avocado BLT is a delicious anytime menu item made easy with Rustic Oval Flatbread! Rich's 12"x5" Rustic Oval Flatbread is fully baked and ready to use for sandwiches, wraps, melts, crispy appetizers, pizzas and so much more. To make this simple sandwich, simply thaw your flatbread, spread on the special mayonnaise sauce and layer with lettuce, tomato, bacon and avocado! Top with the other flatbread half and serve!

Yield: 1 BLT



INGREDIENTS

1/4 tsp.	Garlic powder
	Salt, to taste
1 tbsp.	Yellow Mustard
1 tbsp.	Sour cream
3 tbsp.	Mayo
SAUCE INGREDIENTS	
SANDWHICH INGREDIENTS	
1	RICH'S 12" x 5" Rustic Oval Flatbread, 48 Ct, 4.8oz (#13162)
3 Slices	Thick Cut Bacon, cooked until crispy
1/2	Avocado, sliced
1/4	Tomato, sliced thick
	Leaf lettuce (4 leaves)
	Salt and Pepper, to Taste

DIRECTIONS

- 1SAUCE
- 2Add all ingredients to a mixing bowl. Stir to combine
- 3Set aside

- 4SANDWICH
- 5Thaw your Rustic Oval Flatbread. Cut the flatbread in half
- 6Spread one half with the sauce, then layer on lettuce, tomato, bacon and sliced avocado. Sprinkle with salt and pepper
- 7Add more sauce to the other half and place it on top of the other to make a sandwich. Serve