




RANCH TURKEY BLT

A deli classic gets a fresh-baked upgrade with this Turkey Bacon Ranch Sub. Rich's No Proof Mini Whole Grain Sub Rolls are baked until golden, then sliced and piled with tender turkey, crispy bacon, juicy tomato slices, and shredded lettuce. Finished with a creamy drizzle of ranch, this easy-going sandwich is familiar, flavorful, and perfect for an everyday menu lineup.

Yield: 12 – 7 ¼ oz. Sub

INGREDIENTS

12 Unit  NO PROOF 51% WHOLE GRAIN MINI SUBMARINE DOUGH (#22260)

24 oz Turkey, Cooked, Sliced

24 Slices Bacon, cooked

24 Slices Plum Tomato, ¼"

3 C Iceberg lettuce, shredded

1.5 C Ranch dressing

DIRECTIONS

- 1 Thaw 12 Rich's No Proof doughs (covered) on an oil sprayed, parchment lined, sheet pan in the refrigerator for 18 to 24 hours.
- 2 Once thawed, remove from the refrigerator and if desired, brush with an egg wash. Then score with 2 diagonal cuts, about ¼" deep.
- 3 Place rolls in a preheated oven and bake according to the time and temperatures below. Convection Oven: 325° For 14-18 Minutes. Conventional Oven: 375 For 16-20 Minutes. Rack Oven: 375° For 12-16 Minutes. **Oven temperatures may vary. Please adjust times accordingly.
- 4 To assemble, slice the cool rolls diagonally, and place the following ingredients evenly on each of the rolls: ¼ cup (½ oz.) of shredded lettuce, 2 slices (½ oz.) plum tomatoes, 2 slices (.70 oz.) cooked bacon, 2 oz. sliced cooked deli turkey, 1 oz. (2T) Ranch Dressing.
- 5 Serve with chips or vegetable sticks if desired.



CHEF NOTES

1 sandwich provides 2 oz. grain equivalent and 1.75 MMA.