



# UCCOOK

## The Ultimate BLT

**with crispy bacon, potato wedges & Italian-style cheese**

This flavourful BLT sandwich is loaded with crispy bacon, fresh green leaves, zingy tomatoes, hard cheese ribbons, and smeared with That Mayo Original mayo. A BLT that is completely out of this world!

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**Hands-On Time:** 30 minutes

**Overall Time:** 55 minutes

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**Serves:** 4 People


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**Chef:** Ella Nasser

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 Easy Peasy

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 Fat Bastard | Chenin Blanc

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## Ingredients & Prep

800g	Potato <i>rinsed &amp; cut into wedges</i>
15 strips	Streaky Pork Bacon
4	Schoon Ciabattinis <i>defrosted &amp; halved</i>
200ml	That Mayo (Original)
80g	Green Leaves <i>rinsed</i>
2	Plum Tomatoes <i>sliced into thin rounds</i>
80g	Whole Italian-style Cheese <i>peeled into ribbons</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel  
Butter

**1. WHERE THERE'S A WEDGE THERE'S A WAY** Preheat the oven to 200°C. Place the potato wedges on a roasting tray, coat in oil, and season. To make sure they do get crispy, don't overcrowd the tray — use two trays instead! Roast in the hot oven for 35-40 minutes until cooked through and crisping up, shifting halfway.

**2. CHRIS P. BACON** When the wedges have 8-10 minutes remaining, place a pan over a medium heat. When hot, fry the bacon for 2-4 minutes per side until golden and crispy. Remove on completion and set aside to drain on some paper towel. Cut in half when cool enough to handle.

**3. TOAST THE BUNS, HUN** Butter the cut sides of the halved ciabattinis. Return the pan to a medium-high heat. When hot, add the halved ciabattinis, butter side down, and fry until warmed through and golden. Remove from the pan on completion.

**4. THE KING OF SANDWICHES** Time to assemble! Smear a generous layer of mayo on the toasted ciabattinis. Top with some rinsed green leaves, the sliced tomato, the halved bacon slices, and the cheese ribbons. Close it up and serve the crispy wedges (with any remaining mayo for dipping) and any remaining toppings on the side. Look at you go, Chef!

## Nutritional Information

Per 100g

Energy	914kJ
Energy	218Kcal
Protein	8.2g
Carbs	20g
of which sugars	3.3g
Fibre	2.4g
Fat	12.2g
of which saturated	4.2g
Sodium	359.2mg

## Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within  
4 Days