

B.L.A.T. Wrap with Bacon Mayo



Ingredients

4 large flour tortillas
8 green lettuce leaves
2-3 large Roma tomatoes, sliced
1 avocado, peeled, pitted and sliced
12 slices bacon, cooked crisp and drained

Bacon Mayo

3 slices thick or extra thick cut bacon
½ cup / 125 mL mayonnaise
2 Tbsp / 30 mL sour cream
1 Tbsp / 15 mL thinly sliced green onion
Salt and ground black pepper to taste

Directions

For the wrap:

1. Spread tortillas with a dollop or two of Bacon Mayo (recipe below).
2. Top each tortilla with 2 lettuce leaves, a few tomato and avocado slices, and 3 strips of bacon.
3. Fold or roll up tortillas as desired.
4. Arrange on a plate or platter and serve.

For the mayo:

1. In skillet, over medium heat, fry bacon until crispy.
2. With slotted spoon, transfer bacon to paper towels to drain fat.
3. Dice bacon; set aside.
4. In small bowl, whisk together mayonnaise and sour cream.
5. Add bacon and green onion. Stir to combine.
6. Season with salt and pepper according to taste.
7. Cover and refrigerate until ready to use.

Tip: Bacon Mayo may be made up to one day ahead. Use as a condiment on sandwiches, wraps and burgers.

Makes $\frac{3}{4}$ cup

Additional Info

- **Cut:** Bacon
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 5
- **Number of Servings:** 4