



Mexican Inspired BLT Tortilla Hack

Serves 4 / 20 mins



INGREDIENTS

4 large Casa Mendosa™ Tomato Salsa Large Tortillas

12 slices bacon

¼ cup (60ml) store bought guacamole

½ cup (120ml) spicy salsa

8 slices Monterey Jack cheese

2 cups (480ml) shredded lettuce

DIRECTIONS

 Prep time **10 min** | Cook **10 min** | Ready in **20 min**

- 1** In a large skillet, pan fry bacon to your desired doneness. Set aside on a paper towel lined plate.
- 2** Lay one Casa Mendosa™ Tomato Salsa Large Tortilla flat on a board, cut a slit from the center of the tortilla towards you, to the edge of the tortilla.
- 3** On the sliced tortilla, spread the guacamole in the bottom left corner of the tortilla to the left of the cut you've just made then top with the shredded lettuce.
- 4** Add the spicy salsa to the top left above the guacamole and lettuce directly on the tortilla.
- 5** In the top-right corner add the slices of bacon.
- 6** To the right of the cut, add the sliced cheese.



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DIRECTIONS (CONTINUED)

 Prep time **10 min** | Cook **10 min** | Ready in **20 min**

- 7** Fold the bottom left of the tortilla upwards over the salsa, then continue folding to the right over the bacon, and finally fold downwards over the sliced Monterey Jack cheese.
- 8** Cook the folded wrap in a panini press until golden brown and crispy
- 9** Alternatively, if you do not have a panini press, just cook it in a dry frying pan for 3-4 minutes each side or until golden brown and crispy.