

Posh BLT



Serves 2

Prep 10 mins

Cooking 10 mins

Easy

Ingredients

6 rashers of smoked streaky bacon
1 tbsp maple syrup
3 tbsp mayonnaise
1/2 tbsp sun-dried tomato paste
4 slices sourdough
6 chopped sundried tomatoes
1 little gem, leaves separated

1. Heat the grill to high. Put 6 rashers of smoked streaky bacon on a foil-lined baking sheet and drizzle with 1 tbsp maple syrup. Grill for 7-10 mins until crisp.
2. Mix 3 tbsp mayonnaise with 1/2 tbsp sundried tomato paste, take 4 slices of sourdough and spread the mayonnaise over two. Lay on the bacon, 6 chopped sundried tomatoes and the leaves of 1 little gem. Season with black pepper, top with the remaining bread and halve.