

Pineapple BLT with Sweet Chili Butter + Sriracha Mayo

#cooking/recipe

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#cooking/dinner

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Ingredients

Sriracha Mayo

1/4 cup tahini

2 tablespoons plain greek yogurt

1-2 tablespoons sriracha

SWEET CHILI BUTTER

4 tablespoons butter softened

1-2 tablespoons Thai sweet chili sauce

PINEAPPLE BLT

4 fresh pineapple rounds cored

8 slices sourdough bread

4 leaves butter lettuce

1-2 heirloom or regular tomatoes sliced

salt + pepper to taste

8 slices cooked bacon

1 avocado sliced

4 fried eggs optional

Process

SRIRACHA "MAYO"

Combine all the ingredients in a bowl and whisk until smooth. Add 1 tablespoon water at a time until your desired "mayo" like consistency is reached. Keep stored, covered in the fridge until ready to serve or up to 1 week.

SWEET CHILI BUTTER

Stir together the butter and chili sauce until combined.

BLT

Heat a skillet, grill pan or grill to high heat. Sear the pineapple slices on both sides until

caramelized, about 2-3 minutes per side. Remove and place on a plate.

Using the sweet chili butter, butter both sides of each slices of bread and place the bread on the grill/skillet. Cook until LIGHTLY toasted, about 1-2 minutes per side. Don't over toast the bread as you want it crusty on the edges and soft in the middle.

To assemble, spread a little sriracha mayo over each piece of bread. Layer on the lettuce, tomatoes (season the tomatoes with salt + pepper), bacon, pineapple and avocado. If desired. Add a fried egg. Add the top piece of bread. Give the sandwich a little smoosh down to adhere....EAT!

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: