



## Los Cabos Turkey Ciabatta

User Rating: (0 Reviews)

Serve this rustic Mexican resort club sandwich, featuring cold turkey breast slices and Monterey pepper Jack cheese, on ciabatta bread with zesty chili-lime mayonnaise, crispy strips of bacon, romaine lettuce blend, and sliced tomato.

Servings: 12

Ingredient	Quantity	Method
<i>DeliSlices™ Sliced Oven Roasted Turkey Breast, 98% fat free, 0.50 oz. (#104575-279)</i>	2-1/4 lbs	Cover tightly and slack in cooler between 32° and 36°F prior to use.
<i>Tyson® Applewood Smoked Bacon, Flat-Pack®, 18 to 22 slices per lb., Uncooked (#209150-928)</i>	24 slices	Place bacon on sheet pan lined with baking paper. Heat in preheated conventional oven at 350°F for 30 to 40 minutes or until crisp and internal temperature reaches 145°F for 15 seconds. Remove from oven. Keep warm above 140°F.
Chili Lime Mayonnaise		Combine in bowl and whisk to blend. Cover and chill to hold.
Mayonnaise	1-1/2 cups	
Chipotle chile pepper, dried	3/4 tsp	
Chili lime seasoning, dried	1/2 tsp	
Ciabatta bread, split for sandwiches, cut sides buttered, toasted on panini grill	12	To assemble single serving: Place 1 ciabatta bread on flat work surface, toasted sides up. Spread 1 tablespoon chili lime mayonnaise on each half. Layer bottom half of roll with 1/2 ounce lettuce blend, 2 tomato slices, 3 ounces turkey, 1 cheese slice and 2 strips bacon. Close sandwich with top half of roll.
Romaine lettuce blend, fresh	6 oz	
Tomato slices, fresh	24 slices	
Monterey pepper Jack cheese slices	12 slices	