

DINNERLY



Ranch BLT on Toasted Artisan Bun with Doritos



under 20min



2 Servings

What is it about bacon + tomato + lettuce that creates otherworldly perfection? No idea, but we're too busy eating this sandwich to ask questions. We enhanced the famous trio by nestling them between tangy ranch dressing and toasty artisan buns. No need to run to the deli, because doing it with Dinnerly is as easy as 1, 2, 3. We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 1 romaine heart
- 2 plum tomatoes
- 2 artisan buns ^{1,2,3,4}
- 1½ oz ranch dressing ^{1,3}
- 2 bags nacho cheese Doritos ³

WHAT YOU NEED

TOOLS

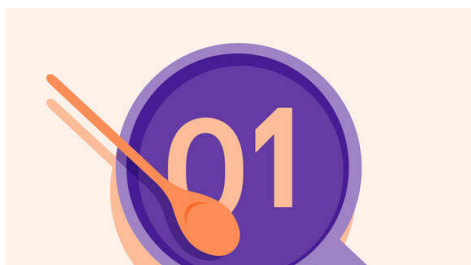
- medium skillet

ALLERGENS

Egg (1), Wheat (2), Milk (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

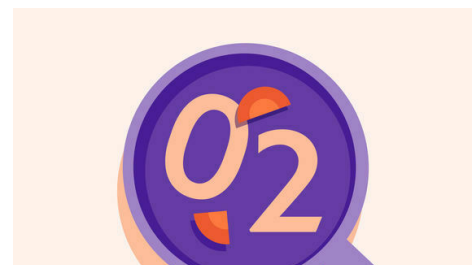
NUTRITION PER SERVING

Calories 820kcal, Fat 45g, Carbs 72g, Protein 33g



1. Cook bacon

Place **bacon** in a medium skillet. Set skillet over medium-high heat and cook until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate. Reserve **bacon fat** in skillet.



2. Prep lettuce & tomato

Pull apart **lettuce leaves** into individual pieces.

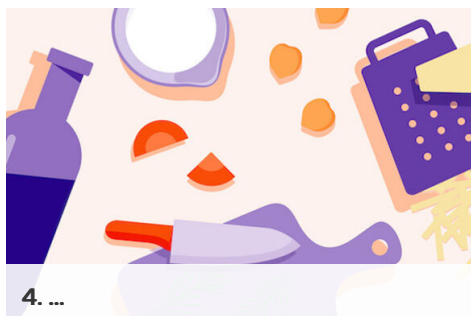
Thinly slice **tomatoes**.



3. Toast buns & serve

Heat skillet with **bacon fat** over medium-high. Split **buns** and toast, cut side down, until golden brown, 1–2 minutes.

Spread **ranch** on **buns**, then add **lettuce**, **tomato**, and **bacon**. Serve with **chips**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!