DINNERLY

BLT Wrap
with Ranch Dressing

ca. 20min   2 Servings

Summer vibes are available year-round thanks to the iconic combination of bacon, lettuce and tomato. On a lightly toasted flour tortilla, we layer crisp bacon, juicy tomatoes, and shredded romaine lettuce that's been tossed with everyone's favorite dressing: ranch. Roll it up and this wrap is ready for whenever you need a warm and sunny moment. We've got you covered!

1. Toast tortillas

Heat a large skillet over medium-high. Working one at a time, add **tortillas** and cook until lightly toasted, 30–60 seconds per side. Set aside and remove skillet from heat.

2. Cook bacon

Place **bacon** in same skillet in an even layer. Cook over medium heat until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate.

3. Prep salad

Meanwhile, thinly slice **romaine**. Halve **tomato** and thinly slice into half moons.

In a medium bowl, toss romaine with **all of the ranch dressing** until evenly coated. Season to taste with **salt** and **pepper**.
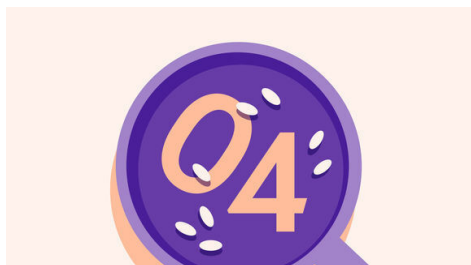
4. Wrap & serve

Place **tortillas** on a work surface. Place **tomatoes** and **bacon** on one end of the tortilla. Top with **some of the romaine**. Tightly roll into a cylinder, tucking in edges to keep filling from spilling out.

Cut **BLT wrap** in half for serving. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com **#dinnerly**