

DINNERLY



Ranch BLT: Let's Do Lunch!



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 a tangy ranch sauce and toasty brioche buns. No need to run to the deli, because doing it with Dinnerly is as easy as 1, 2, 3. And don't be afraid to think outside the lunchbox —it's perfect for dinner too! We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 2 plum tomatoes
- 1 head little gem
- 2 (1 oz) pkts sour cream ⁷
- ¼ oz pkt ranch seasoning ⁷
- 2 brioche buns ^{1,3,7}

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 500kcal, Fat 32g, Carbs 38g, Proteins 15g



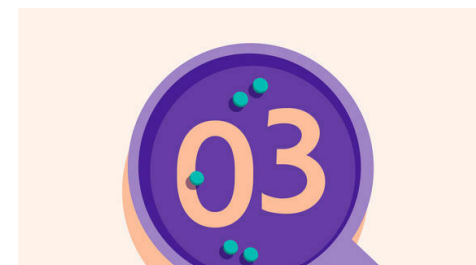
1. Cook bacon

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. Leave bacon fat in skillet; reserve for step 5.



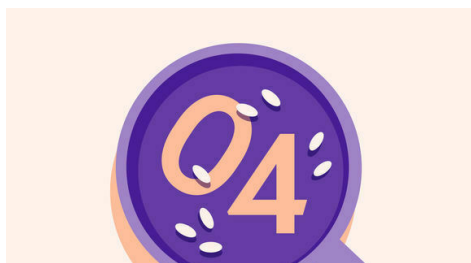
2. Slice tomatoes

Thinly slice **tomatoes**.



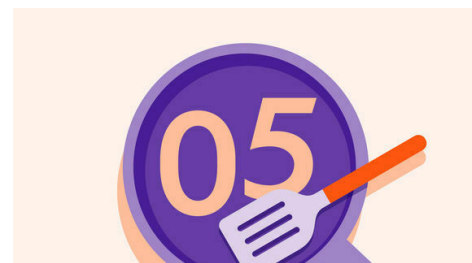
3. Prep lettuce

Pull apart **little gem leaves** into individual pieces.



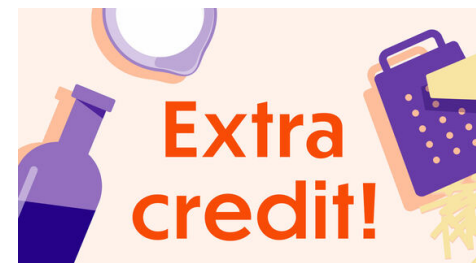
4. Make ranch sauce

In a small bowl, stir together **sour cream** and **ranch seasoning**. Season to taste with **salt** and **pepper**.



5. Assemble & serve

Split **buns**. Toast, cut sides down, in reserved skillet until golden brown, 1–2 minutes. Spread **ranch sauce** on buns, then layer **lettuce**, **tomato** and **bacon** between buns. Enjoy!



6. Make ahead!

Cook the bacon the day before, then reheat in the microwave or toaster oven before assembling the sandwich.