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## Turkey Bacon BLT Sandwich \*

The Turkey Bacon BLT Sandwich is a classic American sandwich made with turkey bacon, lettuce, and tomato. It is a popular choice for lunch or a quick and easy dinner. The sandwich is typically served on toasted bread with mayonnaise.

Recipe Type: Standard Prep Time: 10 mins

Cook Time: 10 mins Total Time: 20 mins

Recipe Yield: 200 grams Number of Servings: 2

Serving Size: 100 g

## **Ingredients**

100 g	turkey bacon
50 g	lettuce
50 g	Tomato
20 g	mayonnaise
100 g	bread

## **Directions**

#### Step 1



Cook the turkey bacon in a skillet over medium heat until crispy.

Prep Time: 5 mins

Cook Time: 5 mins

## Step 2

Toasting

Toast the bread slices.

Prep Time: 2 mins

Cook Time: 0 mins

### Step 3

Spread mayonnaise on one side of each bread slice.

Prep Time: 1 mins

Cook Time: 0 mins

#### Step 4

Layer lettuce, tomato, and turkey bacon on one bread slice.

Prep Time: 2 mins

Cook Time: 0 mins

#### Step 5

Top with the other bread slice.

Prep Time: 0 mins

Cook Time: 0 mins

## Step 6

### Cutting

Cut the sandwich in half and serve.

Prep Time: 0 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 250 kcal

**Fat:** 10 g

Protein: 15 g

Carbohydrates: 30 g

## **Nutrition Facts**

## **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	15 g	88.24%	88.24%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	5 g	13.16%	20%
Sugars	5 g	N/A	N/A
Lactose	0 g	N/A	N/A

#### **Fats**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	10 g	35.71%	40%
Cholesterol	20 mg	N/A	N/A

## **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	15 mg	16.67%	20%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

#### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	10 mg	1%	1%
Iron	8 mg	100%	44.44%
Potassium	400 mg	11.76%	15.38%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

# **Recipe Attributes**

Seasonality

Summer

Fall

#### **Events**

Easter Thanksgiving Birthday Wedding Halloween Valentine's Day

Mother's Day Father's Day New Year Anniversary Baby Shower

Bridal Shower Graduation Back to School Barbecue Picnic Game Day

#### Cuisines

Italian

#### Meal Type

Lunch Snack

#### Course

Breads

#### Difficulty Level

Easy

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