



Total Time
70 MIN.

Serving & Size
SERVING (1 SANDWICH)

Difficulty
MEDIUM

Yields
24

Ordinary BLTs become exquisite sandwiches by using puff pastry as the bread, spicy arugula as the lettuce and garlic & herb spreadable cheese instead of mayonnaise. It's an upscale BLT that's really easy to make! Made with Pepperidge Farm Puff Pastry.

Nutrition Facts	
Serving Size	SERVING (1 SANDWICH)
Amount Per Serving	
Calories 334	
	% Daily Value
Total Fat 23.6g	36%
Saturated Fat 9.8g	49%
Cholesterol 45mg	15%
Sodium 799mg	33%
Total Carbohydrate 14.3g	5%
Dietary Fiber 1.6g	6%
Protein 15.8g	32%
Vitamin A 4%	Vitamin C 8%
Calcium 3%	Iron 6%

INGREDIENTS

WEIGHT

MEASURE



Pepperidge Farm® Puff Pastry Sheets (10" x 15"), 12.3 ounces each, thawed

2 pkg.

all-purpose flour

spreadable garlic & herb cheese 7 oz. 1 cups

bacon, 25 oz fully cooked thick cut (12 slices, 2.1 oz ea) heated 100 oz. 4 pkg.

baby arugula 9 oz. 3 qt.

tomato, thinly sliced 35 oz. 5 1/2 cups

INSTRUCTIONS

1. Heat oven to 400°F. Unfold pastry sheets on a lightly floured surface. Cut each pastry sheet into **3** strips along the fold marks then in half again crosswise, making a total of **24**. Place pastry rectangles on baking sheets.

2. Bake for 15 minutes or until the pastries are golden brown. Remove from baking sheets to a wire rack and let cool for 5 minutes. Split **each** pastry into **2** layers, making **48** layers in all.

3. Spread **1 teaspoon** cheese on the split side of **each** layer. Place **2 slices** bacon on **each** bottom layer. Top **each** with **about 1/2 cup** arugula, **about 2 slices** tomato and the top layers, cheese-side down.

CCP: Hold for cold service at 41°F until needed.

4. One Serving = 1 Sandwich



TIP

Tip: To serve as appetizers, cut **each** assembled pastry into **3** pieces and secure with toothpicks.