

Heirloom Tomato & Herb BLTs

Hands-On Time: 20 mins

Total Time: 30 mins

Serves: 4

Pro tip: crisp up your bacon in the oven to make this meal even easier.

Ingredients

- Bacon slices (about 8)
 - ½ bunch fresh basil, divided
 - 2 tablespoons fresh dill, divided
 - ½ cup mayonnaise
 - 1 garlic clove, finely grated or minced
 - 8 slices bread, toasted if desired
 - 8–12 heirloom tomato slices (from about 2 medium tomatoes)
 - Kosher salt and black pepper, to taste
 - 2 cups mixed greens
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Directions

Step 1

Preheat oven to 450°F. Arrange bacon in a single layer on a large rimmed baking sheet lined with foil. Bake, flipping once halfway through, until browned and crispy, 15–20 minutes. Transfer to a towel-lined plate.

Step 2

Finely chop half of the basil and 1 tablespoon dill; place in a small bowl. Stir in mayonnaise and garlic.

Step 3

Spread about 1 tablespoon herby mayonnaise on 1 side of each bread slice. Top 4 slices with 2–3 tomato slices each, sprinkling evenly with salt and pepper. Add mixed greens, the remaining basil leaves and dill, and 2 bacon slices each. Top with remaining bread slices, mayo side down. Cut in half with a serrated knife and serve.