

# BCT's with Dilly Mayo (BLT)



MAKES 8-10 WRAPS  15-20 MIN

*A fun twist on a BLT - Bacon, Cabbage & Tomatoes! . The dill, pickle and mayonnaise tucked inside make this a delicious and unexpected delight.*

## Ingredients

- 8-10 Wrap 'n Roll Cabbage Wraps
- 8 garlic dill pickle spears
- 8 small Roma tomatoes
- salt and pepper
- about 2 cups alfalfa sprouts (optional)
- 16 slices bacon, cooked (about 1 pound)

### Creamy Dilly Mayonnaise

- 4 ounces cream cheese with chives, softened
- 1/2 cup mayonnaise
- 2 tablespoons garlic dill pickle juice
- 2 tablespoons chopped fresh dill
- freshly ground black pepper

*Combine all ingredients in a small deep bowl. Whip with mixer until well blended.*

## Directions

Prep: Rinse Wrap 'n Roll wraps and pat dry. Slice each pickle spear lengthwise and wrap in paper towels to remove moisture. Cut tomatoes into small wedges and wrap in paper towels to remove moisture.

To assemble: Toss tomatoes with salt and pepper. Smear center area of each wrap with 1 tablespoon of dilly mayonnaise. If using, cover the mayonnaise with sprouts. Top with 1 slice of bacon, 1 slice of the pickle, tomato wedges and a light scattering of more sprouts. Starting with the side of the leaf nearest you, roll it over the filling and secure with a tooth pic

