

# Smoky vegetable bacon sandwich

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## Consejo del chef

You can wrap it with aluminum foil and toast it in the oven, so the cheese melts, or even toast the bread. It is important to place bacon between the cheese and the lettuce because they are the less wet sandwich ingredients, and therefore, we will keep the bacon crispy.

## Raciones para 2

4  
Sandwich bread slices  
Romaine lettuce leaves  
1  
Pink ripe tomato  
4  
Bacon slices  
4  
Cheese slices  
2  
Pickles  
For the dressing:  
50 g  
Extra virgin olive oil  
10 g  
Soy sauce  
10 g  
Agave syrup  
4 g  
Smoked salt  
2 g  
Smoked paprika  
2 g  
Ground garlic  
2 g  
Skewers spicy seasoning  
1 g  
Black Pepper  
5 g  
Mustard  
For the mayonnaise:  
1  
Egg  
150 ml  
Sunflower oil  
1  
Dash of vinegar  
Salt

- 1 Mix all the dressing ingredients and brush both sides of the bacon slices.
- 2 Put them on an oven tray with parchment paper and bake at 120°C until crispy. It will take around half an hour. Rise the temperature a bit if needed.
- 3 Make the mayonnaise by whisking all the ingredients and set aside. Cut pickles and tomato into slices and toast the bread.
- 4 Spread the mayonnaise on the four bread slices. Place the tomato over two of the bread slices and then the pickles, cheese, bacon, and lettuce over these ingredients. Put a bread slice on the top and press.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/sandwich-vegetal-con-bacon/>

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