Burger Club

Yield: serves 1

Ingredients

1	***#607836 Beef Patty,*** 4 oz
2 oz	***#605319 Shredded Seasoned Turkey***, thawed
2 oz	***#604725 Canadian Bacon Ends***, thawed
1 oz	water
1.5 oz	***#603340 Chimichurri Sauce***
1.5 oz	mayonnaise
2 slices	Provolone cheese
2 slices	American cheese
1 each	***#608421 Avocado Halves***, sliced, thawed
3 slices	Texas toast, toasted
2-3 each	lettuce leaves
3 each	tomato, sliced

Preparation

1) Burger: in a medium heat sauté pan or medium heat flat top grill cook burger 6-8 minutes until internal temperature reaches 165° F.

2) Turkey and bacon: pre-heat oven to 350° F. In a half hotel pan combine shredded turkey and chopped Canadian bacon, add water and cover. Cook 6-8 minutes until heated through.

3) Chimichurri mayonnaise: in mixing bowl combine mayonnaise and chimichurri sauce.

4) Assembly: bottom piece of toast layer with chimichurri mayo, American cheese, and burger. Then top American cheese, lettuce, and second toast with chimichurri mayo. Then layer Provolone cheese, turkey bacon mix, tomato, and third piece of toast with chimichurri mayo on one side facing down. Place large picks in the four corners of the sandwich and cut in fours.