

Haggen  
— KIDS —  
Cooking  
CLUB  

**SERVES:** 2

**PREP TIME:** 10 MIN

**COOK TIME:** 10-15 MIN

**SKILL LEVEL:**



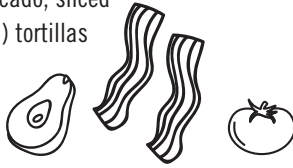
**REQUIRES USE OF:**



## SPICY BLTA WRAP

### INGREDIENTS:

- 6 thick slices of bacon
- 3 tablespoons mayonnaise
- 1/2 teaspoon sriracha
- 8 romaine lettuce leaves, torn or chopped
- 24 cherry tomatoes, cut in half
- 1 ripe avocado, sliced
- 4 (10 inch) tortillas



### ITEMS TO GATHER:

- apron
- small spoon
- chef's knife
- cutting board
- measuring spoons
- medium bowl
- oven mitts
- paper towels
- plate, microwave-safe
- butter knife
- small bowl



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## GET COOKIN'!

### INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Place 2 paper towels on a microwave-safe plate and put 3 slices of bacon on top. Cover bacon with two more paper towels.

Cook bacon in microwave until crispy, 3–5 minutes. Put oven mitts on hands and remove the plate from the microwave. Let bacon cool for a few minutes. Repeat with remaining slices of bacon, using new paper towels.

Add the mayonnaise and sriracha sauce to the small bowl. Stir with small spoon to mix.

Put torn lettuce leaves and cut cherry tomatoes in the medium bowl. Place half of the mayonnaise mixture on top of the lettuce and tomatoes and stir until the lettuce is well coated with the dressing. Add more of the dressing if the lettuce is not evenly coated.

Use a butter knife to cut the avocado in half lengthwise. Twist the halves in opposite directions until separated. Use a spoon to scoop out the pit and discard. Using a butter knife, carefully make 4–5 lengthwise slices in the meat of each avocado half. Remove sliced avocado using a spoon and set aside.

Place 4 tortillas on a clean counter. Put an equal amount of the lettuce and tomatoes to the center of each tortilla, leaving a 2-inch border around the edge of each tortilla. Top with 3 slices of avocado on each tortilla.

Break apart the bacon slices with your your fingers and sprinkle an equal amount on top of each tortilla.

Fold up bottom of tortilla over the filling. *See illustration below.* Fold in the sides of the tortilla over the filling and then tightly roll into a log.

Repeat with remaining tortillas. Serve. **ENJOY!**

### HELPFUL HINTS:

Want more or less spicy-heat in the dressing? Add a little bit of sriracha at a time until you get it just right!

### HOW TO WRAP:

