



# Loaded BLT Sandwich

Crispy bacon, perfectly ripe and juicy tomato, crunchy lettuce and creamy avocado on toasted Pain De Campagne

## Ingredients

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- 3 strips thick-cut bacon
- 1/2 avocado
- 2 thick slices ripe tomato
- 1 leaf green leaf lettuce
- 2 tbsp mayonnaise
- salt and pepper
- 2 slices of Pain De Campagne bread

## Directions

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1. Cook bacon until lightly browned on both sides. Lay bacon to a paper towel-lined plate and set aside
2. Toast Pain De Campagne bread until golden
3. Lay toasted bread and spread mayonnaise on both sides. Lay lettuce and tomato on top. Season with salt and pepper
4. Break bacon slices in half and layer them onto the sandwich
5. Slice avocado in wedges and lay on top. Close sandwich and cut in half
6. Enjoy!

## Pain De Campagne

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Rustic French Country Bread crafted with rye and malted barley flour creating light and fluffy crumb with crusty outer crust and distinct flavor

Perfect for summer sandwiches and paninis

We suggest you to consume the bread within 3-5 days in since no preservatives or additives are added

# Roast Beef Melt

Simply and hearty sandwich with tender roast beef and melty cheese

## Ingredients

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- 1/4 pound roast beef
- 2 slices each of swiss and provolone cheese
- red onion
- unsalted butter
- 2 slices Pain De Campagne

## Directions

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1. Butter the back side of Pain de Campagne bread
2. Layer cheese and onion on top of the bread and add another slice of bread to top the sandwich
3. Grill the sandwiches in a panini grill or cast iron until cheese is melted
4. Enjoy!

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