



# BLT With Pesto Aioli



**Yield:** Approximately 1 cup of aioli

## INGREDIENTS

### FOR THE AIOLI

- 1 cup fresh basil leaves
- 1/2 cup mayonnaise
- 1/4 cup grated Parmesan cheese
- 1 clove garlic
- 1 tablespoon lemon juice
- 3 tablespoons olive oil
- Salt and pepper, to taste

### FOR THE SANDWICH

- 2 slices of bread, toasted
- 2 tablespoons pesto aioli
- 3 pieces of bacon, cooked
- 2 pieces of lettuce
- 1 tomato, sliced

## MARKET SHOPPING LIST

### ☐ BASIL

- Jacobson Family Farms
- Nichols Farm & Orchard
- Smits Farm

### ☐ TOMATO

- Avrom Farm
- Frillman Farms

### ☐ GARLIC

- Froggy Meadow
- Nichols Farm & Orchard

### ☐ BREAD

- Bennison's Bakery
- pHlour Bakery

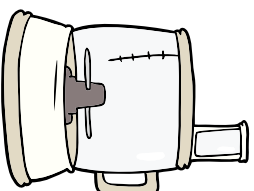
### ☐ LETTUCE

- Jacobson Family Farms
- Nichols Farm & Orchard

### ☐ BACON

- Alden Hills Organic Farm
- Finn's Ranch

1.



### MAKE THE PESTO AIOLI

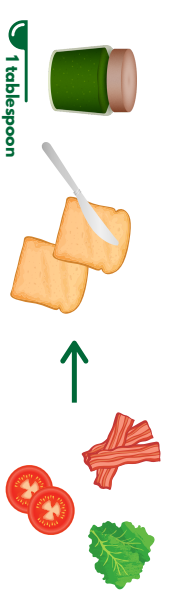
Place all ingredients in blender or food processor. Blend until smooth.

2.



Cover and refrigerate up to 1 week.

3.



1 tablespoon



### ASSEMBLE THE SANDWICH

Spread 1 tablespoon on each slice of toast. Add all the other ingredients.