

# BPT Melt



Forget the typical BLT ~ try this BPT (Bacon~Pesto~Tuna) Melt

Serves 4

1 can white tuna in water,  
drained

1/3c fat free Ranch salad  
dressing

2T onion, finely minced

1t dill

pinch red pepper flakes

1/4c green olives, rinsed,  
patted dry, coarsely  
chopped

12 bacon slices, cooked

1c pesto ~ store bought or  
home made

8 slices sourdough bread

1/4c butter, soft

In small bowl, combine tuna, Ranch dressing, onion, dill, red pepper flakes and green olives. Mix together leaving tuna in as many large pieces as possible. Taste and adjust seasonings as needed. Refrigerate until needed.

Lay out bread slices, top each slice with pesto sauce. Place 3 slices of bacon on 4 slices of bread. Top bacon with tuna mixture and then top with second slice of sourdough bread.

Butter top slice of bread, place in hot skillet buttered side down. Butter top side of bread. Flip sandwich when bottom slice of bread is evenly browned. Brown other side, remove to plate and serve.

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