Smoky Turkey B.E.L.T

Makes 1 sandwich

TIP: Heat bottom biscuit piece with cheese

1. Pillsbury™ Southern Style Easy Split™ Frozen **Biscuit** Dough, *prepared 1 each*
2. **Smoked Paprika Aioli,** prepared, *#70 scoop*
3. **Lettuce** leaves *1 each*
   Tomato slices, fresh *1 each*
4. **Bacon** slices, cooked *2 each*
   Chipotle deli **turkey**, thin slices *2 each*
5. **Egg** patty, 3-inch, prepared *1 each*
   Harvarti Cheese *- 1 slice*

Smoky Turkey B.E.L.T

12 **sandwiches**

Ingredients:

Smoked Paprika Aioli

- Mayonnaise - (8 oz) 1 cup
- Lemon juice - 1 Tbsp
- Garlic powder - 1 tsp
- Smoked paprika - 1/2 tsp

Assembly

- Pillsbury™ Southern Style Easy Split™ Frozen Biscuit Dough, baked, held warm - (2 lb 6 oz) 12 each
- Havarti cheese slices - (12 oz) 12 each
- Egg patty, 3-inch, prepared - (1 lb) 12 each
- Chipotle deli turkey, thin slices - (12 oz) 24 each
- Bacon slices, cooked - (12 oz) 24 each
- Tomato slices, fresh - (1 lb) 12 each
- Lettuce leaves - (3 oz) 12 each

Instructions:

Smoked Paprika Aioli

1. Add mayonnaise, lemon juice, garlic powder and paprika to a small mixing bowl; stir until well blended.
2. Cover and refrigerate until needed.

Assembly

1. Split warm biscuits in half and add 1 slice of cheese to bottom piece.
2. Layer on 1 egg patty, 2 turkey slices, 2 pieces cooked bacon, 1 tomato slice and 1 lettuce leaf.
3. Place #70 scoop of Smoked Paprika Aioli and top with remaining biscuit half; serve immediately.

Method Tips

1. A great recipe to use with leftover biscuits.
2. Swap in other turkey flavors as available. Heat bottom biscuit piece with cheese slice in hot oven before assembling if desired.