

## BLAT TORTILLA POCKETS

Prep Time: 20 Minutes - Start to Finish: 20 Minutes

These lunch box-friendly pockets take the basic BLT up a notch with sliced avocado and cheddar cheese. The best part? Old El Paso™ Tortilla Pockets™ keep all those fresh, delicious fillings enclosed so they can't make a slippery escape like they do in a standard BLAT.

1/2 cup mayonnaise  
1 package (8.4 oz) Old El Paso™ Tortilla Pockets™ (8 Count), heated as directed on package  
8 slices cheddar cheese, halved  
8 romaine lettuce leaves  
1 ripe medium avocado, pitted, peeled and sliced  
8 tomato slices, halved  
8 slices cooked bacon, cut in half crosswise

1. Spread 1 tablespoon mayonnaise in each tortilla pocket.
2. Stuff each pocket with 1 slice (2 halves) cheddar cheese.
3. On each lettuce leaf, place a few slices of halved avocado, 1 slice (2 halves) tomato and 1 slice (2 halves) bacon. Stuff into each pocket.

### 8 pockets

**1 Pocket** Calories 360 (Calories from Fat 230); Total Fat 26g (Saturated Fat 9g, Trans Fat 0g); Cholesterol 35mg; Sodium 540mg; Total Carbohydrate 20g (Dietary Fiber 2g, Sugars 1g); Protein 10g  
**% Daily Value:** Vitamin A 20%; Vitamin C 4%; Calcium 20%; Iron 8%;  
**Exchanges:** 1 Starch, 1/2 Other Carbohydrate, 1 Medium-Fat Meat, 4 Fat  
**Carbohydrate Choice:** 1

If desired, pat tomatoes dry, and sprinkle with salt and pepper to taste before adding to the pockets. Even though these pockets are served cold, don't skip the step of heating the pockets before filling. Microwaving the pockets before filling makes them more pliable and easier to work with. To keep avocado from browning in the lunch box, gently coat avocado slices in lemon or lime juice before adding to the pockets.  
Not a fan of cheese? No problem! These pockets are just as delicious without it.

