

# BOTASEA

## Palmina's Twisted BLT Paired with Botasea Rosato

This is a Palmina twist on a classic BLT. We've substituted arugula for traditional lettuce and made a sun-dried tomato / ricotta spread to stand in for summers fresh tomatoes. As for bacon... there is no substitute for bacon, unless you can find some thick cut pancetta from a local Italian deli. Our **Bacon Arugula Tomato** panino is an easy dish for brunch, lunch or a light dinner! Enjoy!

Serves six

1 loaf Ciabatta bread  
1 cup Ricotta  
1 cup sundried tomatoes in oil  
1 garlic clove  
3 cups arugula  
1 12oz package of bacon  
2 tablespoons Extra Virgin Olive Oil  
Juice of one lemon  
Salt and pepper

1. Preheat the oven to Broil
2. Cut the ciabatta loaf into 4" pieces and then cut in half to make a top & a bottom for the sandwiches.
3. In a food processor, mix the ricotta, garlic and sundried tomatoes. Season to taste.
4. Toss the arugula in a bowl with the lemon juice and olive oil.
5. Cook the bacon in a skillet until crispy then drain on a paper towel.
6. While the bacon is cooking, place the ciabatta pieces on a baking sheet on the lower part of the oven and broil until lightly browned. Drizzle each piece of toast lightly with EVOO
7. Spread the ricotta mixture liberally on both the top and bottom pieces. Top with 2 pieces of bacon and arugula.

