



**COOKING**  
*with sujay*

# SPICY BLT WRAP

A delicious, spicy bacon-lettuce-tomato wrap



**Level - Easy**

**Serves - 2**

**Prep Time - 10 minutes**

**Cook Time - 15 minutes**

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Love

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Inspire



# Things we need

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## Ingredients

- 4 slices of bacon
- 2 Tbsp of Mayo
- 2 tsp Sriracha sauce
- 4 lettuce leaves
- 10 cherry tomatoes
- 2 - 8 inch flour tortillas
- 2 pieces of aluminum foil

## Optional Add-ins

## Tools Needed

- Paper towels
- Spatula
- Knife
- Small mixing bowl
- Measuring spoons
- 2 large plates
- Microwave Oven



## Step by Step Instructions



1

### Cook the Bacon

Put paper towels on a microwave safe plate and place four bacon pieces and place two extra paper towels on top. Cook in the microwave for 3 to 5 minutes.



2

### Chop the vegetables

Cut the lettuce into small pieces. Cut the tomatoes into small pieces approximately 2-3 pieces per tomato.



3

### Remove the bacon

Remove the bacon from the microwave. Be careful as it is hot and use oven mitts. Let them cool down for a few minutes.



4

### Mix the sauces

Add mayo and sriracha sauces into a medium bowl and mix them thoroughly.



5

### Add the sauces to the veggies



6

### Mix all the ingredients together



## Step by Step Instructions

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### Assemble the wrap

Put half of the veggie mixture in the center of the tortilla. Leave 2 inches to the side.



### Add bacon pieces

Break the bacon into small pieces and place them on top of the veggies.



### Fold, wrap & enjoy!

Place an aluminium foil in a plate. Bring the wrap onto it, halfway. Grab the bottom end of the tortilla and fold upwards. Then take the sides and pull them to the center. Then tightly wrap in the foil. Serve and enjoy !



**So !!**



I absolutely love bacon, and I'm having so much fun learning to cook with it! This simple BLT wrap is one of my favorites—delicious, satisfying, and I always give it an extra kick of spice!

I hope you loved making this dish as much as I do.

**Let's keep cooking together!**



Please visit my website

[www.heytherefromsujay.com/cookingwithsujay](http://www.heytherefromsujay.com/cookingwithsujay) to download this step by step recipe and also watch the full video on my YouTube channel.