

Almost BL&AT with Chipotle Cream Cheese

Serves: 1 Print

Ingredients:

For the Sandwich:

½ of Bagel Thins bagel (plain or wheat is fine), toasted
¼ cup fresh spinach
2 slices cooked bacon
2 slices tomato
¼ avocado, sliced
1 poached egg (fried egg works too)
1-2 tbsp chipotle cream cheese (recipe below)
salt and pepper, to taste

Chipotle Cream Cheese:

4 oz whipped cream cheese
1 tbsp adobo sauce (from a can of chipotles)
1 green onion, chopped (green and light green parts only)

Directions:

1. Make the chipotle cream cheese: In a small bowl, mix cream cheese, adobo sauce, and green onion. Stir until combined. Set aside.
2. To assemble, layer ingredients in this order: bagel thin, chipotle cream cheese, spinach, bacon, tomato (seasoned with a pinch of salt and pepper), avocado (seasoned with a pinch of salt and pepper), and poached egg (seasoned with a pinch of salt and pepper). Enjoy immediately.

Recipe notes:

*To poach an egg, this method works for me every time. Over high heat, bring a small pot of water with 1 cap full (about a tsp) of white vinegar to a simmer. Break egg in to a small ramekin, being careful not to crack the yolk. As soon as the water starts to bubble, reduce the heat to medium high heat. Add a pinch of salt to the water. Carefully, drop the egg in to the water, and set the timer for 3 minutes. When the time is up, remove the egg from the water with a slotted spoon, and blot with a paper towel to dry.

*If poached eggs aren't for you, a fried runny egg will be delicious too.

*You'll have plenty of chipotle cream cheese left. It's really good as a veggie dip, a sandwich spread, on a grilled cheese, or alone on a bagel. It'll store in the fridge for about 2 weeks.

*With all of the goodness going on in here, 1 half of a bagel thin is the perfect size for me. Feel free to double and eat the whole thing!