

Open Faced Heirloom Tomato Sandwich

Serves: 4 Print

Ingredients:

8 oz goat cheese, softened
8 slices bacon, cooked and crumbled
2 tbsp leftover bacon grease, slightly cooled
½ tsp pepper, plus more to taste
4-5 heirloom tomatoes, sliced
1 cup baby spinach
8 slices whole grain bread (or bread of your choice), toasted
salt, to taste

Directions:

1. In a small mixing bowl, add goat cheese, bacon grease, crumbled bacon, and black pepper. Stir well to combine.
2. Spread 1-2 tbsp goat cheese mix on each piece of toast. Top with spinach and heirloom tomatoes. Season with salt and pepper, to taste. Enjoy!

Recipe notes:

*To make this ahead, slice all of the tomatoes and store them in a container in the fridge. The goat cheese mix will also be stored in the fridge for about a week. Just pop the goat cheese in the microwave for 10-15 secs to soften it back up when you're ready to use it again.

*You could certainly use any kind of tomato for this, but heirlooms are so pretty!

*Use your favorite kind of bread. I like whole grain or multigrain bread. Just make sure there's lots of surface area to pile on all of your tomatoes!

*Feel free to use lettuce instead of fresh spinach if you prefer it.