

Breakfast Turkey BLTE

This recipe was provided by recipe developer and food photographer, Ashley Durand of [Plate & Pen](#).

Ingredients

For the Waffles

- 2 eggs
- 2 cups all purpose flour
- 1 3/4 cups milk
- 1/2 cup vegetable oil
- 2 Tbsp. sugar
- 1 Tbsp. lemon juice
- 4 tsp. baking powder
- 1/4 tsp. salt
- 3 Tbsp. sun-dried tomato pesto
- 1 cup corn
- 1 tsp. garlic, minced

For the Turkey Bacon

- 8+ strips turkey bacon
- 1/4 cup dark brown sugar
- 3 Tbsp. maple syrup
- Cracked ground black pepper

For the Burger

- Romaine heart lettuce
- Sharp cheddar cheese, thinly sliced
- Tomato slices
- Grilled egg
- Maple syrup, to drizzle

Instructions

1. Set oven to 375°F. Line a baking tray with parchment paper and add the turkey bacon in a single layer. Combine the brown sugar and maple syrup and spread generously over the turkey bacon strips. Bake for 25 minutes.
2. While the turkey bacon is baking, mix your waffle ingredients. Start by combining the wet ingredients, then add all the dry and whisk until smooth. When the waffle maker is ready, add an appropriate amount of batter and cook for the recommended time (my waffle maker is 4 minutes, or until the green light turns off).
3. For the egg, you can cook it to your liking. I like to beat 2 eggs and cook them in the shape of an omelet in a skillet, folding it over so it fits nicely between the waffle buns.
4. To construct your burger, I go in the following order: waffle bun, a slice of cheddar, lettuce, cooked egg, turkey bacon strips (I cut 4 in half to get 8 pieces per waffle), 2 tomato slices and one more slice of cheddar cheese. Finally, top with the second waffle bun.
5. Drizzle maple syrup either on the bacon when layering or pour it on top before eating, if desired. Enjoy!

