



Caprese Dry-Cured Bacon Wrap

BelGioioso Cheese/Fletcher's Fine Foods/Mission Foods

4-5 slices Fletcher's Dry
Cured Bacon

2 tablespoons cream
cheese, at room
temperature

1 10-inch Mission flour
tortilla

2 ounces thinly sliced fresh
BelGioioso mozzarella

½ cup finely diced
tomatoes

6 or so basil leaves,
stacked, rolled tightly
and cut crosswise into
thin strips

1 teaspoon extra virgin
olive oil

¼ teaspoon dried oregano,
or to taste

Cook bacon to desired crispness.

Spread cream cheese over the tortilla. Place hot, crisp
bacon over half the surface and cover the bacon with
mozzarella slices. Top with tomatoes and basil.
Drizzle with oil and sprinkle with oregano.

Roll up the tortilla firmly and carefully. Cut off
excess. Wrap the roll tightly in plastic wrap.
Refrigerate for a couple of hours.

To serve, cut into 1-inch slices on the bias.
Makes 8 slices.

