

CopyCat Red Robin Baja Turkey Club

Ingredients

8 large slices of bread sourdough or shepherder bread
4 tablespoons butter softened
1 pound sliced turkey
1 can whole green chiles drained
4 slices pepper jack cheese
4 slices tomato
4 slices bacon cooked

Aioli:

3 tablespoons mayonnaise
1/2 teaspoon chili powder
1/4 teaspoon cayenne pepper
1/4 teaspoon cumin
1 lime juiced
pinch of salt

Directions

Prepare the aioli by whisking together all ingredients in a small bowl.

Butter 1 side of each of the bread slices like you are making a grilled cheese.

Slice open the green chiles to lay them out flat. Pat with paper towels to dry.

Assemble sandwiches by placing 2 slices of cheese on the non-buttered side of the bread. Add green chiles next. Spread aioli on the green chiles. Top with tomato, then bacon, and last of all the meat.

Grill in a flat skillet over medium heat until cheese is

melted and both sides are nicely toasted.