## CopyCat Red Robin Baja Turkey Club

## **Ingredients**

- 8 large slices of bread sourdough or sheepherder 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.