



Best Ever Honey Sourdough Toastie

EASY • 20 MINS

Take your toastie game to the next level with the ultimate honey sourdough sandwich. Crispy bacon, melted cheese, and Capilano Pure Honey—this is one sandwich you won't want to share.



SKILL LEVEL
Easy

PREP TIME
10 mins

COOKING TIME
10 mins

SERVINGS
1

Ingredients

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- ¼ cup fresh spinach
- 2 slices sourdough bread
- 2 slices Swiss cheese
- 5 halves sun-dried tomatoes
- 3 bacon rashers
- 4 tbsp Capilano Pure Honey
- 1 medium dill pickle
- 20g butter

Used in this recipe



CAPILANO PURE HONEY 500G - 100% Australian Honey -

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey.

Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

- 100% Pure Australian Honey
 - Made by Aussie bees
 - Hand harvested by Aussie beekeepers
 - Rich, smooth caramel taste
- Ideal for baking, drinks, desserts and cooking

Method

1. In a pan over medium heat, fry the bacon rashers for about 5 minutes, or until they reach your desired level of crispiness.
2. While the bacon is frying, toast the sourdough slices until they are golden and crisp.
3. Once toasted, butter one side of each slice of sourdough with the butter.
4. Begin assembling the sandwich: place half the spinach on the buttered side of one slice of toast, followed by the sun-dried tomatoes and one rasher of bacon.
5. Warm the Swiss cheese slices in the microwave for 10 seconds and place one slice on top of the bacon.
6. Drizzle 2 tablespoons of Capilano Honey evenly over the bacon and cheese.
7. Continue layering with the remaining two bacon rashers, the final slice of warm cheese, and the rest of the spinach.
8. Drizzle the remaining 2 tablespoons of Capilano Pure Honey over the top and close the sandwich with the second slice of sourdough, buttered side out.
9. To keep the sandwich together, use a large toothpick or skewer. Top with the dill pickle and enjoy the sandwich while hot.

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