



The Hawaiian Turkey Club That Brings Back Wonderful Memories

A savory turkey club with peppered turkey, bacon, avocado, and the fresh pineapple I still love serving alongside it.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
Not listed	Not listed	Not listed	4 sandwiches

INGREDIENTS

- 8 slices sourdough bread (or your favorite bread)
- Mayonnaise
- 4 slices Havarti cheese
- 4 green leaf lettuce leaves
- 2 Roma tomatoes, sliced
- 12 ounces peppered turkey
- 4 slices thick-cut bacon, cooked
- 1 avocado, sliced

INSTRUCTIONS

1. Toast the bread using a toaster, skillet, grill, or panini press until golden brown.
2. Spread mayonnaise on each slice of toasted bread.
3. Place one slice of Havarti cheese on four slices of bread.
4. Add one leaf of green leaf lettuce.
5. Layer on two to three slices of Roma tomato.
6. Fold approximately 3 ounces of peppered turkey onto each sandwich.
7. Break one slice of cooked bacon in half and place it on top of the turkey.
8. Finish with four thick slices of avocado.
9. Top with the remaining toasted bread slices and serve immediately.

WENDY'S TIP

The restaurant where we first enjoyed a Hawaiian Turkey Club sandwich always served it with a thick slice of fresh pineapple. I still serve mine that way today because the sweetness of the pineapple pairs perfectly with the savory turkey and bacon.

Our family often skips the lettuce and Havarti cheese, and we still think it's absolutely delicious. Feel free to make it your own using whatever ingredients you like.

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