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The great BLT revolution

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By

Pure Flavor and A Toasted Crumb

June 23, 2021

**It's a flavor revolution, a remix of your favorite sandwich, a major plot twist in your home's menu — it's Amber Cardosi's BLT Pasta Salad!**



Is it too much to say a BLT recipe is a revolution in sandwich science? Not now that Amber Cardosi from [A Toasted Crumb](#) has totally transformed this classic. That's right – it's a [BLT Pasta Salad](#). Complete with uniquely flavorful [Sangria® Medley Tomatoes](#) that add a colorful splash, this salad is perfect for flexing your kitchen creativity muscles.

Bacon, lettuce and tomato are the only ingredients required in this classic and, though it may be simple, the flavor is always amazing. It's no wonder BLTs have become a staple on menus both in restaurants and peoples' homes since the 1940's. But what if there was another way to make this sandwich – one that isn't a sandwich at all?

Amber Cardosi from A Toasted Crumb makes an incredibly savory BLT Pasta Salad that you just have to try! It's a natural combination of your favorite three ingredients, along with bowtie pasta noodles and a homemade buttermilk ranch dressing. Once you make this BLT Pasta Salad recipe yourself, you'll be telling everyone about it.



Of course, there are endless ways to experiment with this classic combo of bacon, lettuce and tomato. You could try making a wrap, or maybe add them to a burger or breakfast sandwich. Amber's recipe encourages a bit more creativity in the kitchen. It's so much fun to take a tried-and-true family favorite recipe and make it new again!

Now, for most BLTs, the tomato of choice is either a Beefsteak Tomato or Tomato on-the-Vine, but since this recipe changes things up, a more vibrant option is needed.

Pure Flavor® Sangria® Medley Tomatoes are a flavorful (and colorful) mix of snacking tomato varieties. There are hundreds – maybe even thousands – of tomato varieties in the world. Pure Flavor® has chosen the varieties that go into this tomato medley for maximum flavor.

In other words, it's no surprise that Amber has chosen to use Sangria® Medley Tomatoes in her BLT Pasta Salad. If you're going to experiment and have fun in the kitchen, you better go all the way!

Amber's instructions for how to make a BLT Pasta Salad are incredibly simple.



Start by making her fresh, homemade Buttermilk Ranch Dressing. Whisk together mayo, sour cream, buttermilk, minced garlic and lemon juice. Then, season with garlic powder, onion powder, dry mustard powder, cayenne, fresh parsley, fresh dill, fresh chives, and salt and pepper. Mix it all up and put it in the fridge for at least 30 minutes for the ingredients to come together and for the dressing to cool.

Now, get to work on making some BLT magic happen in your kitchen: boil a pot of water and cook your preferred style of pasta noodle according to the instructions on the pack.

While your pasta is boiling, fry or bake your bacon and chop up your Sangria® Medley Tomatoes, red onion, and lettuce. Remove the bacon and set it on a paper towel-lined plate once it's reached crispy perfection. You can also remove your pasta noodles and place them in a serving bowl once they turn al dente – not too soft, not too hard.

All that's left to do now is add your BLT ingredients to the bowl of pasta, mix with dressing, and chill in the fridge for a half-hour.

Want to take this BLT Pasta Salad a bit further? Amber likes to add avocado to take it up a notch. Slice or dice an avocado and add it right before serving the salad to keep it from browning. Dig in and enjoy your BLT salad!

To make this recipe, [click here](#).

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*This article is brought to you by [Pure Flavor®](#) and [A Toasted Crumb](#)*

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