

Turkey Avocado Club Recipe with Bacon, Gouda, and Sriracha

4 slices smoked turkey breast



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INGREDIENTS

- 2 slices sourdough bread
- 1 teaspoon butter
- 4 slices smoked turkey breast
- 1 slice cooked bacon
- 1 slice smoked gouda
- 2 teaspoons spicy sweet sriracha sauce
- 1/3 avocado, smashed

DIRECTIONS

1. Heat the pan: Place a medium-sized frying pan over medium heat. Add the butter and swirl it around to melt.
2. Toast the bread: Place the bread slices into the pan and press gently so they absorb the butter.
3. Add the cheese: Layer the slice of smoked gouda onto the bottom slice of bread, breaking it in half if needed so it fits neatly.
4. Warm the turkey: Place the turkey slices in the pan next to the bread and heat for about 30 seconds.
5. Flip the turkey and heat for another 30 seconds.
6. Build the sandwich base: Pile the warm turkey on top of the cheese.
7. Continue to toast the bread until it reaches a medium golden brown color.
8. Add the bacon: Carefully remove the bread from the pan and place the bacon on top of the turkey.
9. Finish with avocado and sauce: Spread the sriracha sauce onto the top slice of bread.
10. Layer on the smashed avocado.
11. Close and serve: Close the sandwich, slice in half if desired, and serve right away.

SWAPS & NOTES

Sourdough is a great choice because it toasts beautifully and has enough structure to hold all the fillings, but another sturdy bread can work if needed.

Smoked turkey adds extra flavor here, though regular turkey

breast can still make a delicious sandwich if that is what you have.

Smoked gouda gives the sandwich a rich, melty layer with just a little depth, but provolone, cheddar, or Swiss can also work well.

The smashed avocado adds creaminess, while the sriracha sauce

gives the sandwich its bright, spicy contrast.

TIPS FOR SUCCESS

Keep the heat at medium so the bread turns golden without burning before the cheese softens.

Mash the avocado just enough so it spreads easily but still has a little texture.

Warm the turkey briefly rather than overcooking it.

You want it heated through, not dried out.

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Original recipe: <https://chefmaniac.com/turkey-avocado-club-recipe-with-bacon-gouda-and-sriracha/>