



GRILLED ROMAINE

with ranch, bacon, and tomatoes





Nobody thinks about grilling a salad. After trying this recipe, it's all you'll think about.



SERVING
6 PEOPLE



PREP
10 MINUTES



COOK
5 MINUTES



DIFFICULTY
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Ingredients

- 6 heads of romaine lettuce
- 6 slices of thick cut bacon
- 1 cup cherry tomatoes
- Ranch dressing
- Ranch Grill Rub
- Olive oil
- Grated parmesan cheese

Process

- 1 Half heads of romaine lettuce lengthwise and brush open faces with olive oil. Dust with Ranch grilling rub.
- 2 Chop bacon and fry until crispy. Remove from pan and pat dry with a paper towel. Dice cherry tomatoes.
- 3 Place lettuce halves face down on a hot grill. Lightly char, then remove.
- 4 Plate two lettuce halves face up, then dress with tomatoes, bacon, and Ranch dressing. Top with grated parmesan cheese.

