

Grilled Caesar Salad

8 ingredients · 30 minutes · 4 servings



Directions

1. Preheat oven to 425°F (218°C).
2. Line a baking sheet with foil or parchment paper. Spread your bacon across the baking sheet.
3. Slice the head off the garlic bulb and peel away the skin. Drizzle with a splash of extra virgin olive oil and sprinkle with sea salt and black pepper. Wrap with foil. Place both the bacon and the garlic in the oven. Let your garlic roast for 30 minutes. Let your bacon cook for about 8 minutes per side or until crispy. (Tip: Set two separate timers.)
4. When the bacon is cooked, wrap bacon in paper towel to absorb the grease and then chop into fine pieces and set aside.
5. When the garlic is finished, let it cool and squeeze all the cloves/flesh into a blender or food processor. Discard the remaining skin. Add olive oil, lemon juice, mustard, a pinch of sea salt and black pepper. Blend well until smooth.
6. Preheat your grill on medium heat.
7. Brush the face of your halved romaine hearts with a bit of olive oil then place them directly on the grill face down. Grill for about 5 minutes.
8. Remove romaine hearts. Place two on a plate and drizzle with desired amount of caesar dressing. Sprinkle with bacon and grated parmigiano reggiano cheese. Enjoy!

Ingredients

- 8 slices** Organic Bacon
- 1** Garlic (whole bulb)
- 1/3 cup** Extra Virgin Olive Oil (plus some extra for brushing)
- 1** Lemon (juiced)
- 2 tbsps** Dijon Mustard
- Sea Salt & Black Pepper (to taste)
- 4 heads** Romaine Hearts (halved)
- 1/4 cup** Parmigiano Reggiano (grated or shaved)

Notes

More Protein

Grill up some chicken breasts while you cook the bacon. Slice into strips and serve them alongside the romaine hearts.

Work Ahead

The bacon, dressing and chicken (optional) can all be cooked in advance. Then simply grill the romaine hearts and assemble when ready to eat!