

HoneyGem™ Half Heads with Blue Cheese, Bacon and Shaved Radishes

Servings

6

Calories

100

Prep Time

10 minutes

Total Time

10 minutes

Skill Level

Easy

Ingredients

3 heads Mann's HoneyGem™ lettuce, cut in half lengthwise

3 strips of thick-sliced bacon, cooked and diced

2 tablespoons crumbled blue cheese

12 red and yellow cherry tomatoes, halved

5 radishes, thinly sliced on a mandolin

Blue Cheese Dressing

1 cup mayonnaise

½ cup crumbled blue cheese, divided in half

½ cup half and half

2 tablespoons sour cream

2 tablespoons lemon juice, freshly squeezed

½ teaspoon Worcestershire sauce

½ teaspoon kosher salt

freshly ground black pepper



The Method

In a medium bowl, whisk together the mayonnaise, ¼ cup blue cheese, half and half, sour cream, lemon juice, Worcestershire, and salt, until smooth. Gently stir in the remaining ¼ cup blue cheese and season with pepper to taste. Dressing can be stored in the refrigerator for up to 3 days.



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To assemble, place halved HoneyGems, cut side up on a platter. Top with diced bacon, crumbled cheese, tomatoes, and radishes. Drizzle with dressing and serve.

Nutrition Facts

Serving Size: 139g | Servings: 6

Amount Per Serving

Calories 100 | Total Fat 7g (sat fat 2g trans 0g) | Cholesterol 10mg | Sodium 250mg | Total Carbohydrate 4g | Dietary Fiber 0g | Sugars 2g | Protein 4g | Vitamin D 0% | Calcium 6% | Iron 6% | Potassium 2%