

Grilled RomaCrunch® with Blue Cheese and Bacon Vinaigrette

Servings

6

Calories

290

Prep Time

10 minutes

Total Time

15 minutes

Skill Level

Easy

Ingredients

3 tablespoons olive oil

2 large shallots, diced

½ pound uncooked bacon, chopped

½ cup apple cider vinegar

2 teaspoons sugar

3 heads RomaCrunch® lettuce, cut in half lengthwise

½ cup blue cheese, crumbled

Salt and freshly ground black pepper to taste



The Method

Heat 1 tablespoon of olive oil in a sauté pan over high heat. Add the shallots and bacon and cook, stirring occasionally, until the bacon is crispy. If needed, drain off some of the rendered bacon fat. Add cider vinegar, sugar, and stir to combine. Remove from heat, season with salt and pepper, and set aside.

Preheat a grill pan to high heat. Brush the RomaCrunch lettuce with the remaining 2 tablespoons of olive oil. Place on the grill cut side down, and quickly sear.

Serve the RomaCrunch, cut side up, and drizzle the bacon dressing over the top. Sprinkle with blue cheese and garnish with extra cracked pepper.

Nutrition Facts

Serving Size: 214g | Servings: 6

Amount Per Serving

Calories 290 | Total Fat 25g (sat fat 8 trans 0g) | Cholesterol 35mg | Sodium 400mg | Total Carbohydrate 8g | Dietary Fiber 0g | Sugars 5g | Protein 9g | Vitamin D 0% | Calcium 8% | Iron 10% | Potassium 2%