



GRILLED CAESAR SALAD

This is a super easy, light and delicious meal that you can grill up in no time. Want to make it a little more hearty? Add some grilled chicken or shrimp. A side of grilled garlic bread goes great with this too.

And get this - the dressing for this recipe is anchovy-free! But hey, if you're a purist, we do have a classic ceasar dressing recipe on our website as well. Enjoy!

INGREDIENTS

For the dressing:

- 1 clove garlic, peeled and finely minced
- 3 tablespoons olive oil, divided
- 2 tablespoons mayonnaise
- 1 tablespoon Worcestershire sauce
- 1 tablespoon fresh lemon juice
- 1 teaspoon Dijon mustard
- 1/4 cup grated Parmesan cheese
- Salt and ground black pepper, to taste

For the lettuce:

- 2 romaine lettuce hearts, cut in half lengthwise
- 1 tablespoon olive oil
- Salt and ground black pepper, to taste

For the croutons:

- 3 thick slices crusty bread
- 1 tablespoon olive oil

INSTRUCTIONS

1. Preheat a grill to medium-high heat. You can use either an outdoor grill or indoor grill pan for this recipe.
2. Make the dressing by whisking together the minced garlic, olive oil, mayonnaise, Worcestershire, lemon juice, Dijon mustard and grated Parmesan cheese. Season with salt and ground black pepper.
3. Brush the romaine hearts with the tablespoon of olive oil and season with salt and pepper. Place the lettuce, cut side down, on the grill and cook until lightly marked. This should take about 4 to 5 minutes.
4. Brush the bread slices with the remaining tablespoon of olive oil. You can leave the bread whole and grill it for about 5 minutes, then cut it into cubes. Alternatively, you can cut into cubes first and bake in the oven at 400 degrees for 10 minutes
5. Place the grilled romaine hearts and croutons on plates and serve with the dressing.

