



## grilled romaine caesar salad

cook time:  
5

prep time:  
10

featured product:  
**romaine heart leaves**

switch up your everyday caesar with this grilled romaine heart caesar salad recipe! grilling your romaine is a quick and easy way to add a nice smokey flavor to your caesar salad. it also adds a touch of class to the classic recipe! top with our light and flavorful lemon caesar dressing. great as an appetizer salad at your next party!



### ingredients

2 servings

8 [organicgirl® romaine heart leaves ?](#)  
? cup [organicgirl® lemon caesar dressing](#)  
finely grated parmesan, to taste  
freshly ground black pepper to taste  
fresh lemon juice, to taste

### substitutions

? *substitute with [little gems](#)*

### directions

1. place a lightly-oiled grill pan or outdoor grill over medium-high heat. add romaine leaves to grill.

[https://iloveorganicgirl.com/wp-content/uploads/2016/02/organicgirl\\_GrilledRomaine\\_Step1\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2016/02/organicgirl_GrilledRomaine_Step1_Square.mp4)

2. spread dressing over romaine leaves to thoroughly coat.

[https://iloveorganicgirl.com/wp-content/uploads/2016/02/organicgirl\\_GrilledRomaine\\_Step2\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2016/02/organicgirl_GrilledRomaine_Step2_Square.mp4)

3. grill romaine, flipping once, until lightly charred on both sides.

[https://iloveorganicgirl.com/wp-content/uploads/2016/02/organicgirl\\_GrilledRomaine\\_Step3\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2016/02/organicgirl_GrilledRomaine_Step3_Square.mp4)

4. arrange romaine on plates, sprinkle with parmesan and pepper, and squeeze a little lemon over top.

[https://iloveorganicgirl.com/wp-content/uploads/2016/02/organicgirl\\_GrilledRomaine\\_Step4\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2016/02/organicgirl_GrilledRomaine_Step4_Square.mp4)