grilled romaine caesar salad



cook time:	prep time:	featured product:
5	**10**	**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.

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2. spread dressing over romaine leaves to thoroughly coat.

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

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

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