ultimate blt salad



cook time:	prep time:	featured product:
15	**10**	**hearts of romaine**

this salad takes the nostalgic blt sandwich and kicks it up a notch by elevating all of the ingredients. by turning this sandwich into a salad, you feel like you can indulge in this classic all the time!

ingredients

serves 4

1 – 5oz box of romaine
2 medium heirloom tomatoes
10oz thick cut bacon (can sub turkey bacon)
1 small shallot
1 tbsp butter
whole grain rustic bread
organicgirl® herb goddess dressing

directions

1. preheat oven to 400.

2. line a sheet tray with aluminum foil and arrange thick cut bacon on tray. bake for 15 minutes or until crispy. drain on paper towel and allow to cool to room temperature.

3. next, tear bread into rough cubes. melt butter into pan and toast bread to make croutons.

4. veggie prep: rough chop romaine lettuce, slice and half heirloom tomatoes, and thinly slice shallot. break or chop bacon into 1” pieces.

5. toss all prepped ingredients together and serve with og green goddess dressing

nutrition

of servings 4
calories: 242
total fat: 18g
cholesterol: 27mg
sodium: 498mg
total carbohydrate: 13g
total sugars: 3g
protein: 9g