

# GRILLED ROMAINE WITH PARMESAN AND A CAESAR VINAIGRETTE

Anyone who loves salad will absolutely adore our super simple crisp and delicious grilled romaine. Romaine is versatile, full of flavor, and has great structure which makes it perfect for grilling and gives this wonderful lettuce a deep and earthy flavor. This is our little twist on the classic caesar salad and we hope you'll love it as much as we do!

Prep time: 15 minutes

Cook time: 5 minutes

Serves 6

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Combine the lemon juice, egg yolks, anchovy fillets, pepper, mustard, and garlic in a blender. With the blender on medium speed, slowly drizzle in the olive oil, blending until fully incorporated. Season with salt. Can be stored in the fridge for up to 3 days.

Heat your outdoor grill or grill pan to high, and lightly oil the grate. Grill the romaine halves, cut-side down for 2-3 minutes. Turn the lettuce over and grill for 1-2 minutes more.

Serve on a platter with dressing on the side and garnish with grated Parmesan.

*Note: If you're in a pinch, nix the Caesar dressing and simply dress your grilled romaine with extra-virgin olive oil, vinegar, salt, and pepper.*

## Ingredients:

¼ cup lemon juice

2 large egg yolks

4 anchovy fillets, diced

1 tablespoon freshly ground  
pepper

1 tablespoon dijon mustard

1 garlic clove, sliced

½ cup extra-virgin olive oil

Maldon sea salt flakes

¼ cup grated Parmesan  
cheese

3 romaine hearts, halved  
lengthwise