

# GRILLED ROMAINE SALAD



**Gordon**  
FOOD SERVICE STORE

## Ingredients *Yield: 6 servings*

Reorder No.	Description	Amount
211782	Markon® Romaine Lettuce	3 heads
432050	Primo Gusto® Extra Virgin Olive Oil	¾ cup
108308	GFS® Granulated Iodized Salt	To taste
225037	Trade East® Regular Ground Black Pepper	To taste
546042	Dried Cherries	½ cup
Market Item	Toasted Pecans	¼ cup
737810	GFS Bacon, chopped	¼ cup
164143	Bleu Cheese Crumbles	¼ cup
764532	Avocado	½
679153	Fresh Thyme, chopped	1 tsp.
673662	Fresh Parsley, chopped	1 tsp.
513458	Balsamic Vinegar	¼ cup
312267	Dijon Mustard	1 Tbsp.

## Preparation Instructions

### *Dressing*

*Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Mix together dried cherries, balsamic vinegar, ½ cup olive oil, thyme, parsley, Dijon mustard, salt and pepper. Blend with blender until smooth.*

### *Salad*

*Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Coat hearts of Romain and olive oil and sprinkle with salt and pepper. Grill for two minutes on each side.*

*Place grilled romaine hearts on a plate, sprinkle dried cherries pecans, bacon, blue cheese and avocado on top. Drizzle dressing over salad. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*