



Grilled Romaine Salad



INSTRUCTIONS

- Preheat grill to medium heat, 350-400 degrees, and set up for direct grilling.
- Drizzle bell peppers, onion, lemon and lettuce lightly with olive oil, dust with kosher salt and blackpepper.
- Place peppers, onion, and lemon cut side down on the grate and grill, turning occasionally until peppers and onion are softened and lightly charred and lemon is lightly caramelized. Remove to plate.
- Place romaine lettuce cut side down on grate and grill both sides until lettuce is slightly wilted and charred, about 5 minutes.
- Remove to plate. While vegetables are grilling, slice bread into thick slices, butter both sides and grill after lettuce comes off.
- Remove to cutting board when grilled and lightly charred.
- Cut in half diagonally.
- Chop peppers, onions, and lettuce into bite-size chunks, and place in a serving bowl.
- Squeeze lemon over the salad and toss gently to combine.
- Use a vegetable peeler to shave parmesan cheese over salad.
- Taste for seasoning, add salt and pepper to taste.
- Arrange grilled toast around the perimeter of the bowl and serve.

SHOPPING LIST

- 1 head romaine lettuce, cut in half lengthwise
- 1 red bell pepper, cut in half from stem to bottom, de-seeded
- 1 yellow bell pepper, cut in half from stem to bottom, de-seeded
- 1 purple onion, ends cut off, then cut in half across its equator
- 2 lemons, cut in half
- Olive oil
- Kosher salt and black pepper
- Parmesan cheese, 1 block (from Ingles deli)
- Bread, rustic loaf (from Ingles bakery)
- 1 stick butter, unsalted, softened