

Grilled Radicchio and Romaine Salad

Servings: 1

INGREDIENTS

- 1/2 hd Cross Valley Farms® romaine, cut into two long spears
- 1/4 hd radicchio, cut into a wedge
- 1/4 ea gala apple, julienned
- 2 sl Patuxent Farms® cooked bacon, chopped
- 1/4 ea pomegranate, pith and skin removed
- 1 oz shaved red onions
- 2 oz Monarch® barbecue bleu cheese salad dressing
- 1 oz Glenview Farms® bleu cheese crumbles

PREPARATION

Spray the lettuces on the cut-side with pan spray. Grill them cut-side down just enough for grill marks to appear; arrange nicely on a cool plate. Top with the apples, bacon, pomegranate and shaved onions. Drizzle dressing and sprinkle with bleu cheese crumbles.

