

Grilled Salad

- Split a head of Romaine lettuce in half (lengthwise) Wash and dry thoroughly.
- Brush cut side with garlic olive oil. Sprinkle with sea salt & fresh ground black pepper.
- Place cut side down on hot grill. Grill just until leafy ends begin to wilt.
- Remove from grill.
- Brush grilled cut side of lettuce with balsamic vinegar. Sprinkle with fresh ground Parmesan cheese. ENJOY!

GREAT IDEA. Substitute your favorite olive oil & balsamic combination. Lemon olive oil & oregano balsamic or chipotle oil & pineapple balsamic are great!