



Grilled Sensation Salad

INGREDIENTS

- 2 romaine hearts, halved lengthwise, rinsed, and patted dry
- 2/3 cup olive oil
- zest and juice of 1 lemon
- 3 cloves garlic, minced
- 2 tablespoons white vinegar
- 1/2 cup freshly grated Romano cheese
- 1/2 cup grape tomatoes, halved lengthwise
- 1/4 cup thinly sliced red onion
- 1/4 cup chopped fresh parsley
- salt and black pepper to taste

SERVES 4

DIRECTIONS

Heat a grill pan over medium-high heat. Lightly spray with cooking spray. Working in batches, place romaine halves, cut side down, onto grill pan. Cook until grill marks form, 1 to 2 minutes. Set aside.

Place all olive oil, lemon juice and zest, garlic, vinegar, Romano cheese in a blender and blend, pulsing several times. Season dressing to taste with salt and pepper. Pour into container and set aside

Place romaine, grilled side up, on a serving platter. Top with tomatoes, onion, and parsley. Drizzle with dressing.