

RECIPE | TOMATOES



GRILLED ROMAINE & CHERRY ON-THE-VINE SALAD



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GRILLED ROMAINE & CHERRY ON-THE-VINE SALAD

Recipe by Chef Benjamin Leblanc-Beaudoin of Iron Kettle Bed & Breakfast.

INGREDIENTS

2 clusters of Pure Flavor® Red Cherry Tomatoes On-The-Vine
6 strips of thick cut bacon
2 tbsp olive oil
2 tbsp balsamic vinegar
2 tbsp Worcestershire sauce
5 heads romaine lettuce, halved lengthwise, rinsed and dried
Kosher salt and freshly ground black pepper, to taste

DIRECTIONS

1. Preheat BBQ to medium to high heat.
2. Cut romaine lettuce in half and trim any loose leaves.
3. Cook bacon about 6 minutes on each side, and the full cluster of cherry tomatoes still attached to the vine.
4. Mix all the remaining ingredients in a small bowl for the dressing.
5. Working in batches, if necessary, place romaine halves cut-side down on the grill, and cook without turning until charred and slightly wilted, about 4 minutes.
6. Transfer lettuce cut-side up to a serving platter, and season with salt and pepper; drizzle with dressing, top with bacon and tomatoes.



TOTAL TIME

20 minutes

PREP TIME

4 minutes

COOK TIME

16 minutes

SERVES

6

COOKING LEVEL

Easy