

RECIPE | TOMATOES

WEDGE SALAD

WITH CHERRY TOMATOES ON-THE-VINE



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INGREDIENTS

For the Toppings

- 12 oz Pure Flavor® RedRoyals™ Cherry Tomatoes on-the-Vine, whole and halved
- ¼ cup Pure Flavor® Red and Orange Sweet Bell Peppers, finely chopped
- 1 head iceberg lettuce
- ¼ cup crumbled bacon
- ¼ cup minced red onion
- ¼ cup chopped croutons
- 6 chopped hard-boiled eggs
- Sliced black olives
- ¼ cup garbanzo beans

For the Dressing

- ½ cup sour cream
- 3 oz soft blue cheese
- 1 tbsp milk
- Lemon juice to taste
- Salt and pepper to taste

DIRECTIONS

1. Put the dressing ingredients together in a blender and process briefly until combined, with some chunks. Add lemon juice and salt and pepper to taste.
2. Slice the head of lettuce in half, through the core. Slice the halves into 5-6 wedges. Remove any bit of core from the bottom of each wedge.
3. Arrange lettuce on a platter and drizzle each wedge with a little of the dressing. Scatter the toppings on top of the wedges and all around them.
4. Serve immediately.



TOTAL TIME

20 minutes

PREP TIME

20 minutes

COOK TIME

N/A

SERVES

5

COOKING LEVEL

Easy