



the best blt salad

When is a salad like a sandwich? When it's this deconstructed BLT Salad recipe, a bowl of homemade crunchy croutons, tomatoes, lettuce and avocado, tossed in a creamy basil dressing.

SERVES: 6

ingredients

Crunchy Croutons

- 8 slices French baguette, cut into 1/2-inch cubes
- 1 tbsp olive oil
- 1/4 cup freshly grated Parmesan cheese
- 1 tsp kosher salt

Creamy Basil Dressing

- 3/4 cup mayonnaise
- 1/4 cup finely chopped fresh basil
- 3 tbsp white wine vinegar
- 10 cups romaine lettuce torn into bite-size pieces
- 3 cups cherry tomatoes, halved
- 8 slices bacon, cooked crisp and crumbled
- 1 avocado, peeled and diced

directions

1. For the croutons, preheat oven to 350°F. Coat a baking sheet with non-stick cooking spray. In a large bowl, toss bread cubes with olive oil. Add Parmesan and salt, tossing well. Spread pieces on baking sheet and bake 15 minutes, stirring frequently.
2. For the dressing, in a small bowl, whisk mayonnaise, basil and vinegar.
3. In a large bowl, combine lettuce, tomatoes, bacon, avocado and croutons. Add dressing and toss to coat.



julie albert
& lisa gnat



BUY OUR NEW
COOKBOOK



BUY OUR BOOK



BUY OUR BOOK