



CHARRED SALAD

SUBMITTED BY: BRITTANY MORELAND WITH ELEVATED HARVEST

Ingredients:

Lettuce (preferably small head lettuce or romaine)

Olive Oil

Parmesan

Caesar dressing

Salt & Pepper

Instructions:

Heat grill to medium high.

If using small heads of lettuce, leave in tact; if using romaine, cut heads in half.

Drizzle all sides with oil; season with salt. Grill until charred, about 4 minutes per side, but let them go until they get nice grill marks before flipping. Dark and crispy is best - that's where the extra flavor is at.

Serve with fresh shaved parmesan, cracked black pepper, and salad dressing.

You won't believe how good lettuce tastes warm off the grill!

