

# Grilled Romaine Salad

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**Category: Salad**

**Servings: 4**

**Preparation Time: 30 min**

**Cooking Time: 10 min total**

## **A note before you start:**

I added grilled zucchini to this recipe and I chopped the grilled romaine into bite size pieces. I also had left over grilled asparagus that I cut up and added to the salad. I also added drained capers to the Caesar-like dressing.

## **Ingredients:**

**1 large or 2 small zucchinis**

**2 whole heads of romaine lettuce**

**1/2 cup of freshly grated parmesan cheese plus more for shaving**

**1 Tbsp of drained capers**

**1 clove of garlic**

**1/2 cup of mayonnaise**

**1/3 cup of extra virgin olive oil divided plus more for brushing the romaine halves**

**2 Tbsp of fresh lemon juice**

**4 tsp of dijon mustard divided**

**2 tsp of fish sauce**

**1/2 tsp salt**

**1/2 tsp pepper**

**Step 1: Step 1: Preheat the grill to medium heat. Cut each head of romaine lettuce in half and lightly brush each cut side (not the other side) with olive oil. Set aside until ready to grill.**

**Step 2: In a medium sized bowl blend together 2 tsp of dijon mustard with 3 Tbsp of extra virgin olive oil and 1 Tbsp of red wine vinegar for the zucchini marinade.**

**Step 3: Cut the zucchini into 1/4" slices and add them to the marinade.**

**Step 4: In a small blender (I use my Ninja bullet) put the garlic clove, mayonnaise, drained capers, 1/4 cup of extra virgin olive oil, lemon juice, 2 tsp of dijon mustard, fish sauce and the parmesan cheese and blend for 15-20 seconds.**

**Step 5: Grill the zucchinis about 2 minutes per side and remove. Turn the heat down to low (200 degrees) and place the romaine halves cut side down on the grill and check after 2 minutes. Grill temps vary quite a bit, so what you're looking for are grill marks on just the one side (don't flip them.) You want it slightly wilted but still able to hold its shape.**

**Step 6: Cut the grilled zucchini rounds in half. Cut the core of the romaine out and cut each half lengthwise and then chop into bite size pieces and place in a mixing bowl. Toss with some of the dressing. Place on a serving platter and top with the zucchini, and some freshly shaved parmesan cheese.**

**Buon Appetito!**



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