



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BLT CAESAR SALAD

3 Romaine lettuce hearts, chopped
1 cup chopped cherry tomatoes
1 cup chopped cooked bacon
1 cup shaved parmesan cheese
1 cup Parmesan croutons (recipe below)
Caesar Salad Dressing

For Croutons:

2 cups bread cubes
2 tablespoons olive oil
1 tablespoon grated parmesan cheese
¼ teaspoon kosher salt
¼ teaspoon garlic powder

1. Fill a large salad bowl with chopped Romaine.
2. Top with tomatoes, bacon, and shaved parmesan cheese.
3. Prepare croutons by tossing bread cubes with olive oil; sprinkle with grated parmesan cheese, salt and garlic powder.
4. Bake at 375 degrees F for 10 minutes.
5. Add croutons to salad.
6. Top with salad dressing as desired.

www.lemontreedwelling.com/blt-caesar-salad/