

Caesar Salad

Notes

Usually the amount of salad you would make with this recipe is dictated by how many people you are serving. However, if you are preparing this for only yourself, I would recommend that you wash the entire head of lettuce but only prepare what you will eat at one sitting and keep the remainder of the lettuce not prepared as a salad. The lettuce will keep better and longer just as lettuce without the dressing.

Ingredients

1 head romaine lettuce

Caesar dressing

Bacon bits

Parmesan cheese

Croutons

Lemon slices

Process

Wash the lettuce and dry it, preferably with a spinner

Cut the lettuce with a knife or tear it apart by hand. If you are saving the lettuce for another time, it will keep better if you tear it.

Add bacon bits, parmesan cheese and croutons

Add dressing to taste

Serve with a lemon slice