

COOKING WITH STYLES

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Want to try something totally unique? Grill some lettuce!

Grilled Hearts of Romaine

- 2 Hearts of Romaine lettuce
- 4 tbsp Olive oil
- 4 tbsp Balsamic vinegar glaze
- 1/4 cup Romano grated
- Kosher salt
- Black pepper

This is a serving for 4.

Find the tightest heads of Hearts of Romaine lettuce. Trim off outer leaves and around the bottom, split in half, rinse, shake off excess water and chill. Heat your grill in advance to a high temperature.

Drizzle 1 tablespoon of Olive oil on each split head of Romaine, season with salt and pepper and place on grill split side down for 2 - 3 minutes to get a nice char. Remove and top with 1 tablespoon of Balsamic glaze per serving and finish with grated Romano cheese.

Serve immediately as this is meant to be eaten right away.

