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Grilled Romaine Lettuce with Caesar Dressing

- 1 Slice whole-wheat bread
- 2 Heads romaine lettuce, rinsed and halved lengthwise
- 4 Tsp olive oil
- 4 Tsp light Caesar dressing
- 4 Tbsp shredded parmesan cheese
- 16 Cherry tomatoes, rinsed and halved

- 1) Preheat grill pan on high temperature.
- 2) Cube the bread. Spread in a single layer on a foil-covered tray for a toaster oven or conventional oven. Toast to a medium-brown color and crunchy texture. Remove. Allow to cool.
- 3) Brush the cut side of each half of romaine lettuce with 1 teaspoon of olive oil.
- 4) Place cut side down on a grill pan on the stovetop. Cook just until grill marks appear and romaine is heated through, about 2–5 minutes.
- 5) Place each romaine half on a large salad plate. Top each with one-fourth of the bread cubes. Drizzle each with 1 teaspoon of light Caesar dressing. Sprinkle each with 1 tablespoon of shredded parmesan cheese. Garnish with eight tomato halves around each plate.

Makes 4 Servings