

Salad

Wedge Salad



Ready in 15 minutes

Serves 4

Ingredients

- 1 large head iceberg lettuce, quartered
- 8 grape tomatoes, halved
- 4-8 pieces thick bacon
- 4 oz Crumbled blue cheese
- Red pickled onions
- Blue cheese dressing
- 4 candied pecans
- Italian parsley

Preparation

1. Cook bacon until crispy , drain and set aside
2. Rinse outside leaves of lettuce, drain
3. Cut the head of lettuce into quarters, remove the core from each piece.
4. Open up wedge slightly
5. Top with halved tomatoes, 1-2 slices of cut up bacon, 1 oz of blue cheese, pickled onions.
6. Add desired amount of blue cheese dressing, about 2 oz.
7. Garnish with chopped pecans and Italian cilantro. Finish with 2-3 cranks of fresh ground pepper.

Tips

You can add sliced avocado or sliced eggs if desired. Use a good quality dressing.

My recipe for blue cheese dressing is exceptional!

📄 Best Blue Cheese Dressing.pdf

Spiritual Message from this recipe

Iceberg lettuce alone is nothing to get excited about, but adding complementary ingredients makes this an extraordinary salad. We all have ingredients we can add to our basic selves to make us extraordinary. Things like kindness, patience, faith, diligence and discernment are good examples. What ingredients will you choose to add to further your amazingness?