



Please note: Food images are representative only and not the actual cooked recipes.

Cos Lettuce Salad with Crispy Bacon and Parmesan Cheese

SERVES 4 • PREP: 15 MINUTES • COOK: 10 MINUTES

INGREDIENTS

- 6 rashers of bacon
- 70g mayonnaise
- 2 tbsp buttermilk
- 1 tbsp white wine vinegar
- 1 garlic clove (crushed)
- 1 tbsp chives (finely chopped)
- 4 heads baby cos lettuce (halved lengthwise, rinsed and dried)
- Salt and freshly ground black pepper, to taste
- 80g Parmesan cheese (grated)

METHOD

1. Fry the bacon over medium heat, turning once, until crisp.
2. Allow the bacon to cool and chop roughly into chunks.
3. In a bowl, combine the mayonnaise, buttermilk, white wine vinegar, garlic and chives and whisk until smooth, to form the dressing.
4. Heat a griddle pan over medium heat. Place the cos halves cut-side down on the pan, and cook, turning once, until charred and slightly wilted, about 4 mins.
5. Transfer the lettuce, cut-side up, to a serving platter and season with salt and pepper; drizzle with the dressing, and sprinkle with the bacon bits, and Parmesan.



Bon Appétit!