

DINNERLY



BLT Salad

with Crispy Croutons & Ranch Dressing



30min



2 Servings

The BLT is the perfect sandwich, no one's arguing with that. But turns out, it's the perfect salad too! Thick-cut bacon, crispy romaine lettuce, and juicy plum tomatoes join forces with cheddar-jack cheese, homemade croutons, and ranch dressing. Who knew the BLT can do it all? We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 2 potato buns ¹
- 2 plum tomatoes
- 1 romaine heart
- 2 oz shredded cheddar-jack blend ²
- 1½ oz ranch dressing ^{3,2,4}

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- olive oil

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (2), Egg (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 48g, Carbs 35g, Protein 37g



1. Bake bacon

Preheat oven to 425°F with racks in the upper and lower thirds. Place **bacon** on a rimmed baking sheet in a single layer (line the sheet with foil for easy cleanup!).

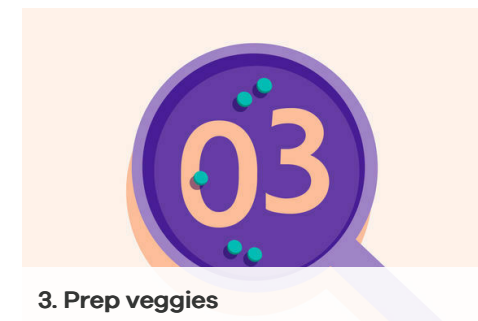
Bake on lower oven rack until golden-brown and crisp, 15–20 minutes (watch closely as ovens vary). Transfer to a paper towel-lined plate; reserve **bacon fat** on baking sheet.



2. Bake croutons

Tear **buns** into ½-inch pieces. Add to same baking sheet and toss until evenly coated in **bacon fat**; season with **salt** and **pepper**.

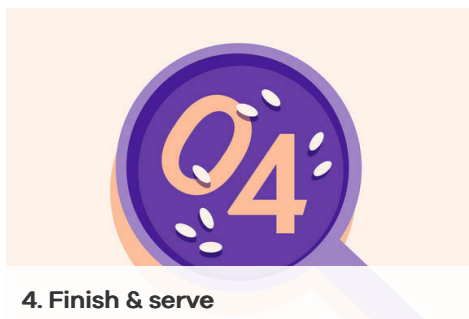
Bake on upper oven rack until golden and crisp, tossing halfway through cooking time, 5–10 minutes. Let cool.



3. Prep veggies

While **croutons** bake, cut **tomatoes** into ½-inch pieces.

Thinly slice **lettuce** crosswise into ribbons, discarding end. Toss in a medium bowl with 1 **teaspoon vinegar** and 2 **teaspoons oil**; season to taste with **salt** and **pepper**.



4. Finish & serve

Break or cut **bacon** into large pieces. Top **lettuce** with **tomatoes**, **croutons**, and **bacon**.

Serve **BLT salad** with **cheese** and a drizzle of **ranch** over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!