

# DINNERLY



## Low-Carb 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 <sup>1,7,11</sup>
- 2 plum tomatoes
- 1 romaine heart
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 1½ oz ranch dressing <sup>3,7</sup>

### WHAT YOU NEED

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

### TOOLS

- rimmed baking sheet

### ALLERGENS

Wheat (1), Egg (3), Milk (7), Sesame (11).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 690kcal, Fat 45g, Carbs 33g, Protein 36g



#### 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!).

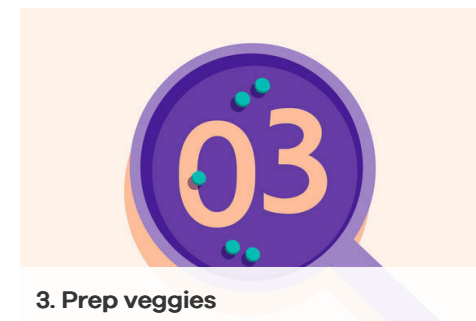
Bake on lower oven rack until golden-brown and crisp, 15–20 minutes (watch closely as ovens vary). Transfer to a paper towel-lined plate; reserve **bacon fat** on baking sheet.



#### 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**.

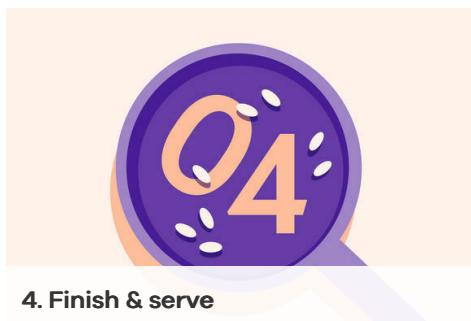
Bake on upper oven rack until golden and crisp, tossing halfway through cooking time, 5–10 minutes. Let cool.



#### 3. Prep veggies

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

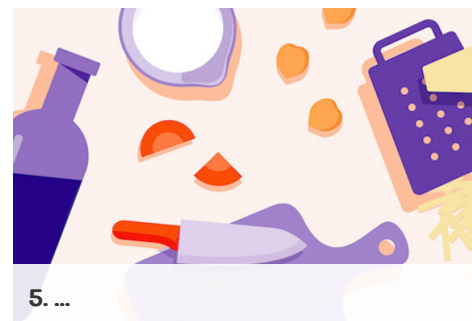
Thinly slice **lettuce** crosswise into ribbons, discarding end. Toss in a medium bowl with 1 **teaspoon vinegar** and 2 **teaspoons oil**; season to taste with **salt** and **pepper**.



#### 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!