bacon and roasted salmon caesar salad



cook time:	prep time:	featured product:
20	**15**	**romaine heart leaves**

this protein-packed salmon caesar salad, paired perfectly with our true hearts romaine and lemon caesar dressing has a savory surprise: bacon! and it's totally keto-friendly.

ingredients

2 servings

1 package **organicgirl? romaine leaves**, chopped ?
¼ cup **organicgirl? lemon caesar dressing**
4 slices bacon
2 (4 ounce) wild salmon fillets
Fine sea salt and black pepper
½ cup golden cherry tomatoes, halved
1 tablespoon minced chives

substitutions

? *substitute with* **little gems**

directions

1. preheat oven to 425?. lightly oil a baking sheet.

2. in a large skillet cook bacon, turning occasionally, until browned and crisp. transfer to paper towels to drain.

3. pat salmon fillets dry and place skin side down on baking sheet. sprinkle with salt and pepper. roast for 8-10 minutes or until cooked to desired doneness.

4. in a large bowl, toss greens with dressing and arrange on plates. top with tomatoes and salmon. crumble bacon and sprinkle over salad. garnish with chives.