roasted avocado romaine heart salad

cook time:	prep time:	featured product:
15	**10**	**romaine heart leaves**

find a salad that speaks to you, like this roasted avocado romaine heart salad recipe speaks to us! creamy roasted avocado and peppery radishes add powerful flavor to our sweet, crunchy hearts of romaine. top it off with our light and flavorful lemon caesar fresh designer dressing! this salad recipe makes a delightful lunch or light dinner option, or serve it alongside a soup or sandwich for a hearty but healthy meal!

ingredients

2 servings

2 **organicgirl® hearts of romaine** ? , chopped
¼ cup plus 2 tablespoons **organicgirl® lemon caesar dressing**, divided
1 ripe but firm avocado, pitted and sliced
1 tablespoon extra-virgin olive oil
1 teaspoon ground cumin
4 radishes, thinly sliced

substitutions

? *substitute with* **little gems**

directions

1. preheat oven to 400?F.

2. on a large baking sheet, gently toss avocado slices with oil and cumin, and arrange in a single layer. roast for 15 minutes.

3. in a large bowl, toss romaine with ¼ cup dressing and arrange on plates.

4. top with avocado and radishes and drizzle each salad with a tablespoon of dressing.