

Grilled Romaine Side Salad

The following recipe was provided by Barrington Illinois resident Lori Young and was originally published at 365Barrington.com.

Ingredients

- 1 small bunch of romaine lettuce
- Frozen pack of corn
- 1 small container of Heinen's Pico De Gallo
- Optional: Chipotle Bitchin' Sauce

Instructions

1. Cut the romaine in half lengthwise and rise. Try to ensure that the leaves do not dry completely as this will help them steam.
2. Lightly rub the lettuce with oil on both sides.
3. On a very hot grill, place the lettuce, cut-side-down, and grill for 2-3 minutes. Flip and grill for another 2-3 minutes on the other side.
4. Place grilled romaine on a serving dish and add 1/2 cup of pico de gallo to each romaine half.
5. Warm the frozen corn and add on top of the pico.
6. Add Chipotle Bitchin' Sauce, found in Heinen's produce department, if desired.