

Grilled Romaine Salad

- 2 heads of fresh and firm romaine lettuce, cut vertically (you will have 4 halves)
- 3 tablespoons olive oil
- kosher salt, divided
- black pepper
- one medium lemon, cut in half
- fresh parmesan cheese

Instructions

1. Make sure grates of grill are clean and turn to medium high.
2. Brush lettuce halves liberally with 1 1/2 tablespoons olive oil, cut side and back side. Then sprinkle each half with some salt.
3. Grill for 3 minutes, cut side down, pressing with your tongs to make sure the lettuce gets a good sear. Flip and grill for one or 2 more minutes.
4. Remove from grill. Sprinkle with more salt and pepper, drizzle with remaining olive oil. Squeeze fresh lemon juice over each half. Top with a tablespoon of parmesan on each half.