



# *blt chopped salad*

## SERVINGS

6

## TIME

45 minutes

## INGREDIENTS

- 8 oz bacon (or turkey bacon)
- 6 eggs
- 1 large (or 2 medium sized) heads romaine lettuce
- 1 cup corn
- 1 cup cherry tomatoes
- 4 oz cheddar cheese, shredded
- 1 avocado
- 1 batch of our ranch dressing

## EQUIPMENT

- Rimmed baking sheet, wire rack, and foil
- Medium sized pot and slotted spoon
- Cutting board and knife
- Large salad bowl
- Dry measuring cups

## DIRECTIONS

- Preheat oven to 400°F.
- Line a rimmed baking sheet with foil (make sure it has a rim!) Place wire rack on top (optional). Lay bacon on top of rack so that pieces are not touching. Bake for 15 minutes or until it reaches desired crispness.
- Fill a medium-sized pot half-way with water. Bring to a simmer on the stove. Place eggs into pot with a slotted spoon and simmer for 15 minutes. Remove from pot and let cool on a towel lined plate.
- Slice off end of romaine head. Cut romaine in half lengthwise, and then in half again. Chop into strips.
- Slice tomatoes in half and then into quarters.
- Once bacon cools, chop into small pieces. Once eggs cool, peel and cut into quarters.
- In a large salad bowl, place romaine. Top with corn, bacon, tomato, eggs, cheese, and avocado slices. Dress with ranch.

## TIPS TO INVOLVE THE KIDS

- Wash Hands!
- Designate an area to get a bit messy!
- Have kids measure ingredients.
- Let kids place bacon on wire rack and if appropriate, lower eggs into pot using slotted spoon and cut lettuce, bacon, and tomato.

## EXTRA!

- Top with our homemade ranch dressing.
- Make a batch of biscuits to go on the side. Try the biscuits from our strawberry shortcake recipe.

