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Dawley Farm Village
at the Roundabout
cooksbak.com

BLT + A Salad
Serves 4

Meet your new salad crush: our BLT+A! Combine crispy bacon, juicy tomatoes, crunchy romaine, and creamy avocado, and toss with homemade croutons. Top with a creamy, tangy avocado, basil & buttermilk dressing. It's your favorite sandwich now leveled up!

Salad Ingredients:

2 heads romaine, chopped
8 oz cherry tomatoes, halved
2 avocados, cubed, reserve 1 half avocado
for the salad dressing
8 slices bacon, cooked, and finely chopped
6 oz pearl mozzarella balls

Crouton Ingredients:

5 slices hearty bread (like French or
sourdough), cubed
4 tablespoons butter, melted
1 tablespoon olive oil
1/2 teaspoon Kosher salt
1/4 teaspoon fresh ground pepper
1/4 teaspoon paprika
1/4 teaspoon dried oregano
1/4 teaspoon garlic powder

Dressing Ingredients:

1/2 avocado
1/4 cup olive oil
2 tablespoons red wine vinegar
1 tablespoon shallot, roughly chopped
1/4 cup buttermilk
1/2 lemon, juiced (about 2 tablespoons)
1/4 teaspoon freshly ground pepper
1/2 teaspoon Kosher salt, to taste
1/2 teaspoon Dijon mustard
10 fresh basil leaves, roughly chopped

Directions:

1. Prepare the Croutons: In a skillet, melt the butter and olive oil and toss with the cubed bread. Sprinkle with all of the seasonings and cook while stirring until the croutons turn golden brown and reach your desired level of crunchiness. Or, use an air fryer to prepare the croutons: Melt the butter and add the seasonings. In a bowl, toss with the bread cubes. Cook in an air fryer on 400°F for 3 minutes, shake, and cook another 2-3 minutes, or until the croutons reach your desired level of crunchiness.
2. Cook the bacon in a skillet until crispy, or use an air fryer at 320° F for 15 min, flip, and cook another 2 minutes, or according to your air fryer directions. Let the bacon cool, then finely chop for the salad.
3. Prepare the salad dressing: Using a hand blender or electric blender, combine all of the ingredients and pulse until smooth.
4. Chop the Veggies: Slice the romaine, halve the tomatoes, and slice the avocados.
5. Toss the romaine, tomatoes, and mozzarella with the dressing until well-coated. Layer in the diced avocado, bacon, and croutons. Mix gently.
6. Serve and enjoy!