

Caesar Salad with Avocado Dressing



Serves 2-4

Ingredients

Salad

- 1 full romaine lettuce heart, torn into bite-size pieces
- 5 slices of plain bacon
- Parmesan cheese shavings to taste
- $\frac{3}{4}$ cup mini croutons

Dressing

- $\frac{1}{2}$ cup plain yogurt
- $\frac{1}{3}$ cup grated parmesan cheese
- 1 clove garlic
- 2 tablespoons capers
- 1 avocado
- Pinch of sea salt
- Fresh ground pepper to taste

Preparation

1. Pour all of the dressing ingredients into a food processor.
2. Mix until smooth and fully blended, then set aside.
3. In a hot skillet, fry the bacon slices until crispy.
4. Let the bacon slices cool on a board, then dice them.
5. Place the lettuce, bacon, parmesan and mini croutons in

