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
¾ cup mini croutons

Dressing

½ cup plain yogurt
⅓ 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

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a bowl, add the desired amount of dressing and toss.

6. Be sure to set aside a small portion of bacon, capers, and croutons to garnish the salad before serving.