

Romaine Wedges with Tangy Blue Cheese Vinaigrette

Ingredients:

1 cup extra-virgin olive oil
6 tbsp white balsamic vinegar
3 tsp anchovy paste
2 garlic clove, pressed
2 cup crumbled Maytag blue cheese (about 4 ounces)
5 small hearts of romaine, halved lengthwise
½ cup currants
½ cup toasted chopped walnuts

Preparation:

Combine first 4 ingredients in medium bowl to blend.

Whisk in cheese, leaving some whole pieces.

Season with salt and generous amount of cracked pepper.

Place romaine wedges on plates.

Drizzle 1/4 cup dressing over center of each.

Top with currants & walnuts.