

Wedge Salad w. Avocado Ranch Dressing



Salad

Ingredients:

- 2 Heads of Iceberg Lettuce
- Cherry Tomatoes
- 3 Bunches Green Onions
- 1 LB Bacon – Thick Sliced
- Jarlsberg Cheese

Directions:

- Wash and drain lettuce.
- Cut lettuce in half and then cut each half into 3 equal parts.
- Slice tomatoes.
- Chop green onions, include ½ of greens
- Fry 12-16 pieces of bacon – place in refrigerator
- Grate or sliver Jarlsberg cheese

Avocado Ranch Dressing

Ingredients:

- 1 large Avocado, seed and skin removed
- ¼ cup plain Greek Yogurt, or Sour Cream
- 2 tbsp Mayonnaise
- 1 tbsp Lemon Juice (½ lemon juiced), or White Vinegar
- 1 small Garlic clove, finely grated
- ½ tsp dried Parsley, or 1 tsp fresh Parsley
- ½ tsp dried Dill, or 1 tsp fresh Dill
- ½ tsp dried Chives, or 1 tsp fresh Chives
- ½ tsp dried Onion, or 1 tsp raw Onion
- ⅛ tsp Kosher Salt
- Black Pepper, to taste
- ½ cup 1% Milk, or preferred Milk

Directions:

In a food processor or blender, combine avocado, yogurt, mayonnaise, lemon juice (or vinegar), garlic, parsley, dill, chives, onion, salt, and pepper.

Blend until well-combined.

Continue blending and add milk in small amounts to reach desired consistency.

Refrigerate.