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BLT Salad

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins

Ingredients

- 1 cup(s) bread, whole-wheat country, cubed
- 2 teaspoon extra-virgin olive oil
- 4 medium tomato(es), divided
- 3 tablespoon mayonnaise, reduced-fat
- 2 tablespoon chives, or scallion greens, minced
- 2 teaspoon vinegar, white, distilled
- 1/4 teaspoon garlic powder
- pepper, black ground, to taste
- 5 cup(s) lettuce, romaine heart spears, chopped
- 3 slice(s) bacon, center-cut, cooked and crumbled

Preparation

1. Preheat oven to 350°F. Toss bread with oil and spread on a baking sheet. Bake, turning once, until golden brown, 15 to 20 minutes.
2. Cut 1 tomato in half. Working over a large bowl, shred both halves using the large holes on a box grater. Discard the skin. Add mayonnaise, chives (or scallion greens), vinegar, garlic powder and pepper; whisk to combine.
3. Chop the remaining 3 tomatoes. Add the tomatoes, romaine and croutons to the bowl with the dressing; toss to coat. Sprinkle with bacon.

