

BLT Salad

Ingredients:

2 slices whole-wheat sandwich bread, cut into 1/2-inch pieces
2 tablespoons olive oil
kosher salt and freshly ground black pepper
4 slices thick-cut bacon (about 4 ounces), sliced into 1/4-inch-thick pieces
1/2 cup fresh basil leaves
1/4 cup fresh parsley leaves
1/4 cup fresh dill
3 tablespoons mayonnaise
3 tablespoons plain yogurt
1 1/2 tablespoons fresh lemon juice
1-15 ounces can great northern or cannellini beans, drained and rinsed
1 heart of romaine, cut into bite-size pieces
1 cup cherry tomatoes, halved



Directions:

Preheat the oven to 400 degrees F.

Toss the bread, olive oil, a pinch of salt and several grinds of pepper on a rimmed baking sheet until combined, then spread into an even layer. Bake until the croutons are golden brown and well toasted, tossing halfway through, 10 to 12 minutes.

Meanwhile, add the bacon to a medium skillet and cook over medium heat, stirring occasionally, until crisp and well browned, about 5 minutes. Transfer to a paper towel-lined plate with a slotted spoon to drain.

For the dressing, puree the basil, parsley, dill, mayonnaise, yogurt, lemon juice, 2 teaspoons water, 1/4 teaspoon salt and several grinds of pepper in a food processor until the herbs are finely chopped and dressing is bright green. Taste and adjust the seasoning with more salt and pepper.

To assemble, add the beans, romaine, tomatoes, half the croutons and half the bacon to a large bowl. Add half of the herb-mayo dressing, then toss to combine. Transfer to a large serving bowl or platter, top with the remaining croutons and bacon and drizzle with the remaining dressing.