



Grilled Romaine with Maytag Blue Cheese

Ingredients

1 package hearts of romaine lettuce
Olive oil
Kosher salt
Black pepper, freshly ground
Red wine vinaigrette
Maytag Blue Cheese

Instructions

Set the EGG for direct cooking, without the convEGGtor and stabilize at 400°F/204°C.

Rinse romaine and cut in half lengthwise, leaving the base of the romaine to hold leaves together while grilling. Drizzle the inside of the romaine with olive oil then lightly sprinkle the inside with salt and pepper. Grill the romaine cut side down for about 2-3 minutes. Remove from grill. Add blue cheese crumbs. Top with your favorite vinaigrette.