

Garlic Parmesan Wedge Salad Wreath

INGREDIENTS

Salad

- 4-5 mini romaine hearts, halved lengthwise into wedges
- 6 slices bacon
- 1½-2 cups cherry tomatoes
- Olive oil, for roasting
- Kosher salt, to taste
- ¼ cup shaved Parmesan cheese
- 2 tablespoons finely grated Parmesan

Garlic Parmesan Breadcrumbs

- ½ cup panko breadcrumbs
- 1 tablespoon olive oil
- ¼ teaspoon garlic powder
- 2 tablespoons finely grated Parmesan

Garlic Parmesan Dressing

- ½ cup mayonnaise
- ¼ cup sour cream
- ¼ cup finely grated Parmesan cheese
- 1 small clove garlic, finely grated
- 1-2 tablespoons fresh lemon juice
- 2 tablespoons olive oil
- ¼ teaspoon kosher salt
- ¼ teaspoon black pepper
- ¼ teaspoon onion powder
- ¼ teaspoon Worcestershire sauce
- 2-3 tablespoons milk or buttermilk, to thin

DIRECTIONS

1. Preheat oven to 400°F. Line a baking sheet with foil and lay bacon in a single layer. Bake 18-22 minutes, rotating once, until crisp. Drain on paper towels, then finely chop once cooled.
2. On a second baking sheet, toss cherry tomatoes with a drizzle of olive oil and a pinch of salt. Roast at 400°F for 15-20 minutes, until softened and slightly jammy. Set aside to cool.
3. In a skillet over medium heat, add olive oil and panko breadcrumbs. Toast 3-4 minutes until golden. Remove from heat and stir in garlic powder and Parmesan. Set aside.
4. In a bowl or jar, whisk together mayonnaise, sour cream, Parmesan, garlic, lemon juice, olive oil, salt, pepper, onion powder, and Worcestershire. Whisk in milk or buttermilk until thick but pourable. Refrigerate 15-30 minutes.
5. Wash and dry romaine wedges very thoroughly to keep the salad crisp.
6. Arrange romaine wedges in a tight circle on a large platter, angled slightly inward to form a wreath. Tuck roasted tomatoes between the wedges.
7. Drizzle with garlic Parmesan dressing, reserving extra on the side. Top with chopped bacon, garlic Parmesan breadcrumbs, shaved Parmesan, and a final dusting of finely grated Parmesan.