



Classic Wedge Salad with Crispy Bacon Bits and Fresh Corn and Buttermilk Dressing

prep time:
15 minutes

cook time:
10 minutes

makes 4 servings

grocery list

bacon

Filippo Berio Olive Oil

fresh corn

buttermilk

ShopRite sour cream

shallot

ShopRite cider vinegar

fresh chives or basil

iceberg lettuce

2 oz. crumbled blue cheese

classic wedge salad with crispy bacon bits and fresh corn and buttermilk dressing

- 4 to 6 slices bacon
- 2 tsp. **Filippo Berio Olive Oil**
- 1 cup fresh corn cut from 2 ears
- ¼ cup buttermilk
- ¼ cup **ShopRite sour cream**
- 1 shallot, minced
- 2 tsp. **ShopRite cider vinegar**
- 3 tbsp. thinly sliced fresh chives or basil
- 1 large head iceberg lettuce, cut into 4 wedges
- 2 oz. crumbled blue cheese

1. In large skillet cook bacon until crisp; remove and drain on paper towels. Crumble bacon and set aside.
2. Drain bacon drippings from skillet. Return skillet to medium-high heat, add oil and heat until hot but not smoking. Add corn; cook, covered, shaking skillet occasionally, until browned, 3 minutes. Remove corn from skillet and cool completely.
3. Meanwhile, combine buttermilk, sour cream, shallot, vinegar and chives in medium bowl; stir well. Add corn, and stir to combine.
4. Top each iceberg wedge with buttermilk-corn dressing, and sprinkle with bacon and blue cheese. Garnish with additional chives, if desired.

Per Serving: 194 calories, 16g carbohydrate, 9g protein, 11g fat, 6g saturated fat, 3g fiber, 27mg cholesterol, 313mg sodium

cook's journal

Wk7_WedgeSalad

kitchen tools

- measuring utensils
- chef's knife
- cutting board
- large skillet
- tongs
- paper towels
- wooden spoon
- medium bowl

recipe note

Give your everyday wedge salad a makeover with this summer-inspired fresh corn-buttermilk dressing.

a good idea

Use a high-quality blue cheese such as Roquefort or Maytag.

