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Tangy Salad Just in Time for Summer

By Susie Iventosch

Grilled Romaine with basil-lemon vinaigrette

Photo Susie Iventosch

This dish was on the menu of one of our favorite brew pubs in McCall, Idaho, the Salmon River Brewery. On the menu, it was listed as a grilled chicken Caesar salad, but since we are garlic lightweights, especially for lunch in the middle of the day, we opted for their basil-lemon vinaigrette, and blue cheese crumbles, which was absolutely delicious. This salad can be served as a main dish with the chicken for lunch or dinner, or as a side salad for dinner, with or without chicken. We serve one-quarter head for a side salad, and one-half (or two quarters) for an entrée.

I cooked an extra half head of Romaine to see what it would be like leftover, and it was just great. We served it the next night for our dinner salad, and it was delicious!

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