



Grilled Pumpkin Caesar Salad with Sage Sourdough Croutons and OLA Bright Toss

INGREDIENTS

Sage Sourdough Croutons

- 6 (1-inch) slices Grainy Sourdough Bread, cut into large cubes
- 3 tbsp Extra-Virgin Olive Oil
- 4 tbsp fresh Sage, chopped
- Salt and ground Black Pepper, to taste

Dressing and Salad:

- ½ cup Pumpkin Puree
- ¼ cup Extra-Virgin Olive Oil
- ¼ cup fresh Lemon Juice
- 1 tbsp Worcestershire Sauce (vegan and gluten-free, if required)
- Salt and coarsely ground Black Pepper, to taste
- 1 head Romaine Lettuce, brushed with 1 tbsp olive oil
- 1 bottle of **Flower Farma's OLA Bright**

DIRECTIONS

Sage Sourdough Croutons

Preheat oven to 400°F. On a large-rimmed baking sheet, toss all crouton ingredients until evenly coated. Bake for 5 minutes, toss, and bake for 5 to 10 minutes longer, until light brown and crisped. Set aside.

Dressing and Salad

In a small bowl, mix all dressing ingredients together.

Grill romaine over medium high heat turning every 2 minutes. Grill for total of 6 minutes. Remove from heat and allow to cool.

If tossing salad, combine romaine, croutons, 8 servings **OLA Bright** and dressing. Serve immediately.

If enjoying with a knife and fork, mound whole romaine leaves on a plate, drizzle with dressing and **OLA Bright**, and top with croutons. Serve immediately.

Serves 8