

Tip

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SEAR YOUR SALAD

Chef Michael Chiarello of Napa Valley's Bottega swears by grilled romaine: "The heat concentrates the flavor and adds a caramel note." Here, he shares his recipe for a fresh-from-the-fire salad topped with a vibrant dressing that gets its creaminess from avocado instead of mayo.



Grilled Avocado Salad with Green Goddess Dressing

Dressing:

- 1 ripe Hass avocado, pitted and peeled
- 1 Tbsp. chopped basil
- 1 Tbsp. chopped parsley
- 2 tsp. chopped tarragon
- 1 tsp. chopped garlic
- 3 Tbsp. lemon juice
- 1 tsp. kosher salt
- Ground black pepper
- ½ cup extra-virgin olive oil

Salad:

- ½ medium red onion, thinly sliced
- 2 lemons, divided
- ¼ cup extra-virgin olive oil, divided
- 2 Hass avocados, halved, pitted, and peeled
- Salt and pepper
- 2 hearts of romaine, halved lengthwise
- 4 tomatoes, sliced into eight wedges
- ¼ cup grated Parmesan cheese

1 To make dressing: In a food processor fitted with a metal blade, combine avocado, basil, parsley, tarragon, garlic, lemon juice, salt, and pepper and process until very smooth, scraping

down sides. With the motor running, add olive oil. Add enough cold water to make dressing pourable, about ¾ cup. Refrigerate until ready to serve.

2 To make salad: In a small bowl, toss onion with juice from 1 lemon and 1 Tbsp. olive oil. Set aside.

3 Preheat grill to medium heat. In a medium bowl, toss avocado halves with 2 Tbsp. olive oil, juice of 1 lemon, and salt and pepper to taste. Grill cut side down until marks appear, about 1 minute. Remove from grill and set aside.

4 Brush cut side of romaine halves with 1 Tbsp. olive oil. Grill cut side down until lettuce is slightly wilted and marks appear, 1 to 2 minutes.

5 Arrange the grilled avocados, grilled romaine, tomatoes, and marinated onions on a platter. Drizzle on some of the dressing, add salt and pepper to taste, and sprinkle with Parmesan. Serve, passing extra dressing at the table.

MAKES 4 SERVINGS.

Total time: 20 minutes