



## WEDGE SALAD WITH EVERYTHING

### INGREDIENTS

1 iceberg salad  
1 cup cherry tomatoes, halved  
6 strips bacon (I use Applegate Organics, Hickory Smoked, No Sugar, Uncured Bacon)  
6 radishes, sliced  
1/2 cup blue cheese crumbles  
for the ranch dressing:  
2/3 cup homemade yoghurt  
1/4 cup mayonnaise  
1 tbsp lemon juice  
1/2 tsp sea salt  
freshly grated black pepper  
2 tbsp minced chives  
2 tbsp minced parsley  
2 tbsp minced spring onion  
1 small clove garlic, minced  
if you do not have fresh herbs you can replace the last four items with 1 tbsp ranch spice mix

### INSTRUCTIONS

Place the bacon on a rimmed baking sheet and bake at 400°F/200°C for about 10 minutes until crisp. Remove from the oven and let cool.

for the ranch dressing:

Add the yoghurt, mayonnaise, lemon juice, salt, pepper and herbs to a bowl and mix until well combined.

Remove the outer leaves of the iceberg salad, cut off the end then cut the salad into quarters.

Cut the bacon into small pieces.

Place the iceberg quarters onto salad plates.

Add the dressing and garnish with tomatoes, radishes, bacon, and blue cheese crumbles.

Guten Appetit!