

ROASTED BRUSSELS SPROUTS CAESAR SALAD WITH CRUNCH TIME PANCETTA

PANCETTA

- 2 tsp Garlic powder
- 2 1/2 cups Ciabatta bread, cubed
- 2 cups Pancetta thick cut, diced
- 5 cups Olive oil

BRUSSEL SPROUTS

- Sea salt and black pepper to taste
- 4 lbs Brussels sprouts, sliced and stems removed

FINISH THE DISH

- 1 1/2 cups Red onion, finely sliced
- 2 1/2 cups Greek yogurt
- 2 cups Hellmann's® Caesar Salad Dressing
- 2 cups Parmigiano Reggiano, freshly shaved
- Brussels sprouts prepared
- Crisp pancetta cubes prepared

PREPARE CRISP PANCETTA

1. Spread bread cubes on baking sheet, set aside.
2. Cook pancetta/ bacon in skillet over medium heat until crispy and fat is rendered. Remove the pancetta with slotted spoon and place it on a paper towel.
3. Pour pancetta drippings from skillet over bread cubes, toss well. Season with garlic powder and toss once more. Bake bread cubes for 10 to 12 minutes until golden brown.

PREPARE BRUSSEL SPROUTS

4. Heat oil over medium heat and cook Brussels sprout with the salt and pepper, until soft and little golden in color, about 5 to 7 minutes.

FINISH THE DISH

5. In a large bowl toss Brussels sprouts, pancetta, red onion, bread cubes, yogurt, and Hellmann's® Caesar Dressing, adjust seasoning.
6. Serve warm sprinkled with Parmigiano Reggiano cheese.

ADDITIONAL INFORMATION

Ingredients	• 1 1/2 cups Red onion, finely sliced , • 2 1/2 cups Ciabatta bread, cubed , • 2 1/2 cups Greek yogurt , • 2 cups Hellmann's® Caesar Salad Dressing , • 2 cups Pancetta thick cut, diced , • 2 cups Parmigiano reggiano, freshly shaved , • 2 tsp Garlic powder , • 4 lbs Brussels sprouts, sliced and stems removed , • 5 cups Olive oil , • Brussels sprouts prepared , • Crisp pancetta cubes prepared , • Sea salt and black pepper to taste , BRUSSEL SPROUTS , FINISH THE DISH , PANCETTA
Course	Entrees , Lunch , Sides , Starters
Cuisine	American , Seasonal Summer
Category	Salads , Vegetables
Serving Size	10