Grilled, Side Dishes

Grilled Romaine Hearts

Stuart Pritchard - Commerce, TX Taste of Home Magazine - June/July 2012

Servings: 12 Preparation Time: 10 minutes

3/4 cup olive poil2/3 cup balsamic vinegar6 romaine hearts, halved lengthwise with cores intact salt and pepper (to taste)

In a small bowl, whisk the oil and vinegar.

Generously brush over all of the surfaces of the romaine.

Grill the romaine, uncovered, over medium-high heat for 1 to 2 minutes or until slightly charred and wilted, turning once.

Salt and pepper to taste.

Per Serving (excluding unknown items): 2 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 1g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit.