HEARTS OF ROMAINE SALAD With CREAMY SOY DRESSING

Basic Lifestyle

Ingredients

2 TBS fresh lemon juice

2 TBS water

1 TSP Dijon mustard

1/4 TSP sea salt

2 oz. firm silken tofu

1 garlic clove, minced

2 TSP extra-virgin olive oil

1 TBS finely chopped fresh parsley

12 cups torn romaine lettuce (about 2 hearts)

3 TBS grated fresh Parmesan cheese

Instructions

- 1 Combine first 6 ingredients in a food processor; process until smooth. With processor on, slowly pour oil through food chute; process until well blended. Pour tofu mixture into a small bowl; stir in parsley.
- 2. Combine romaine lettuce and tofu mixture in a large bowl, and toss to combine. Arrange 1-1/2 cups salad on each of 8 plates, and top each serving with about 1 TSP Parmesan cheese.

Portion-Per-Serving Information: (Yields 8 servings)

Serving = $1-\frac{1}{2}$ cups = 2 V