



Cheese Entrees & Sides

Cooper® Sharp Black Pepper Wedge Salad



SHRED



Serves: 4



Prep Time: 15 min



Cook Time: 1 min



Total Time: 15 min

Ingredients

- Head iceberg lettuce
- 1/4 cup red onion, diced
- 2 hard-boiled eggs, peeled and chopped*
- 1 cup grape tomatoes, sliced in half
- 4 bacon strips, cooked and crumbled*
- 1 cup crispy onions (found in the salad aisle)
- 1 cup Cooper® Sharp Black Pepper cheese, shredded
- Peppercorn ranch dressing
- 2 avocados, peeled, pitted and sliced
- 4 grilled chicken breasts, sliced into strips (optional)*

Directions

1. Rinse lettuce thoroughly, remove the core, and remove any wilted outer leaves. Cut the head of lettuce in half, then in half again to create 4 equal wedges. Place each wedge in a wide-rimmed bowl or onto a large dinner plate.
2. To each wedge add equally: red onion, chopped eggs, grape tomatoes, bacon crumbles, crispy onions, and shredded Cooper® Sharp Black Pepper cheese.
3. Top each wedge salad with peppercorn ranch dressing, then garnish the plate or bowl with avocado slices and sliced chicken.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.