



Recipe Details

Recipe Name - Grilled Romain with Creamy Sweet Mustard Dressing

Recipe Steps -

Ingredients

- Romain
- 1/2 cup chickpeas, drained and rinsed
- Date mixture (1 cup water and 6 dates)
- 2 Tbsp Dijon mustard
- 2 Tbsp regular mustard
- 2 Tbsp balsamic vinegar
- Fresh black pepper to taste

Instructions

- 1) Boil 1 cup water. Place 6 pitted dates in water, cover, and let sit for 10 minutes. (This is your "date mixture")
- 2) Stack four whole Romain leaves on top of one another, repeat
- 3) Place both stacks on a warm Panini press, and grill for 2 to 3 minutes
- 4) Meanwhile, place all Dressing ingredients in a bullet or blender, and blend till smooth and creamy
- 5) Enjoy over grilled Romain



