

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



