



## *Cheddar Bacon Poblano Salad with Smokey Dressing*

Preparation Time: 20 mins

Cooking Time: < 15 mins

Serves: 4

Difficulty: Easy

For my American friends, Kroger, under their Private Selection brand carries a very similar pre-prepared chopped salad kit. Note the salad image is not the actual finished product. I forgot to take a picture when I made this and will update when I make it next time.

### INGREDIENTS

2 cups fresh Romaine, chopped  
2 cups fresh Kale, chopped  
1-2 cups shredded carrots  
1 cup red cabbage chopped  
2 slices applewood smoked bacon  
1 cup freshly grated cheddar cheese  
Poblano cornbread crouton crumbles

### Smokey Poblano Ranch Dressing

2 Poblano peppers  
½ cup sour cream or Greek yoghurt  
1 cup mayonnaise  
½ cup buttermilk  
2 cloves of garlic, minced  
1 tablespoon smoked paprika  
1 tablespoon lime juice  
¼ cup chopped cilantro/coriander  
1 tablespoon Ranch salad dressing mix  
Salt & pepper to taste

### Poblano Cornbread Croutons

Leftover cornbread is cut into crouton size cubes and cooked in the oven until crunchy and stored in an airtight container for future use.

### Options

Crush regular croutons and mix in a little cayenne pepper or chili.

### SALAD DRESSING DIRECTIONS

1. Place poblano peppers on baking sheet lined with alfoil. Broil in the oven until the skins are blackened and blistered. Broil for approximately 5 mins each side. Check on them frequently to ensure they don't burn.



2. Place cooked peppers in a bowl and cover with plastic wrap and leave for 10 minutes.
3. Remove the stems, seeds, and chop into smaller pieces.
4. Place the peppers in a food processor (blender is ok if you don't have one) and pulse a few times.
5. Add all the other ranch dressing ingredients and blend until smooth.
6. Season with salt & pepper.

### SALAD DIRECTIONS

1. Chop the bacon very finely and cook on medium heat in a fry pan. It should not be crispy.
2. Add all salad ingredients to a bowl and toss with the ranch dressing.

### Serve With

Green Chili Cornbread Casserole – see my Vegetables & Sides page for the recipe.