



Blue Cheese Salad

by: Chad Skeeters

Ingredients

- Butter Lettuce
- Blue Cheese Dressing
- Artichoke Hearts
- Kalamata Olives
- Pine Nuts
- Bagels
- Olive Oil
- Kosher Salt
- Black Pepper

Steps

1. Chop bagels into crouton-sized pieces. Put pieces into a mixing bowl. Add olive oil, salt, and pepper and mix. Olive oils sprayers work well for this task.
2. Optionally, chop the lettuce into bite-sized pieces.
3. Put bagel pieces into the air fryer for 4-5 minutes on 400°F.
4. Add lettuce and blue cheese dressing to a mixing bowl and mix.
5. Chop artichokes and black olives according to your preference and add to the salad.
6. Sprinkle in pine nuts.
7. Mix salad.
8. Add croutons and serve while hot

Play On

