

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

- 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









