

# CopyCat Longhorn Steakhouse Grilled Caesar Salad

## Ingredients

2 Hearts of Romaine split into 4 halves  
2 Lemons cut in 1/2  
Extra Virgin Olive Oil as needed  
Salt and freshly ground Black Pepper to taste  
[Longhorn Steakhouse Caesar Salad Dressing](#)

## Directions

Wash romaine in cold water. Pat dry.

Use olive oil to coat both sides romaine. Season with salt and pepper, to taste.

Build a medium hot fire in your grill.

When hot, place cut-side of romaine and lemon halves on grill. Grill 2 minutes or until grill marks appear. Turn over and grill 1 more minute.

Transfer to serving dish. Drizzle [Longhorn Steakhouse Caesar Salad Dressing](#), or Caesar dressing of choice, over the lettuce.

Garnish with grilled lemon halves and shaved Parmesan.