

## Bacon, Lettuce and Tomato Salad

adapted from Cooks Illustrated

Serves 4

3 c. bread cubes (crouton-size)  
1/4 tsp. salt  
1/8 tsp. pepper  
cooking spray  
12 slices thick-cut bacon, chopped  
1/3 c. mayonnaise  
3 T. red wine vinegar  
4 c. cherry tomatoes, halved  
10-ounce bag salad greens  
1 avocado, chopped  
Salt and pepper

Adjust oven rack to middle position and heat oven to 400 degrees. In a large bowl, mix bread cubes, salt and pepper, spraying with cooking spray and tossing until lightly coated. Bake until golden brown, 8 to 10 minutes. Let cool.

Cook bacon in large skillet over medium heat until crisp, about 8 minutes. (Tip: draining the bacon fat as it cooks will allow the bacon to get crisp easier.) Transfer to paper towel-lined plate. Discard drippings.

Whisk mayonnaise and vinegar in large bowl. Add bacon, tomatoes, salad greens, avocado and croutons and toss to combine. Season with additional salt and pepper as desired. Serve.

(Tip: if you won't use all the salad at one time, keep half of the components aside and separate. Otherwise, the croutons will get soggy if you mix it all together and have it leftover later.)