

THE WAY THE COOKIE CRUMBLES



Bacon Ranch Salad with Pan-Seared Salmon (inspired by Handle the Heat via The Barbee Housewife)

Serves 4

Dressing:

$\frac{2}{3}$ cup plain yogurt
2 tablespoons mayonnaise
 $\frac{1}{2}$ teaspoon salt
1 tablespoon lemon juice
 $\frac{1}{2}$ teaspoon mustard
 $\frac{1}{4}$ cup chives, minced

2 romaine hearts, cored and diced
2-4 slices thick-cut bacon, cooked and chopped
1 pint grape tomatoes, halved
1 cucumber, quartered lengthwise and sliced
1-2 avocados, diced
1 tablespoon vegetable oil
4 (5-ounce) fillets salmon, seasoned

1. For the dressing: Mix everything.
2. Heat a not-nonstick skillet over medium-high heat. Add the oil, spreading it evenly with a spatula, then the salmon, skin-side down. Cook, without moving, for 4 minutes. Flip the fillets and continue to cook for 3 more minutes. Transfer the salmon to a clean plate and let rest for 1 minute.
3. Meanwhile, in a large bowl, mix the romaine, bacon, tomatoes, cucumber, avocados, and dressing. Top with the salmon and serve immediately.