



## Greek Goddess Wedge Salad



1/4 of recipe: 130 calories, 8g total fat (2.5g sat. fat), 547mg sodium, 8.5g carbs, 2g fiber, 5g sugars, 6.5g protein

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**Prep:** 15 minutes    **Cook:** 10 minutes



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## Ingredients

### Dressing

1 cup fresh cilantro, basil, and/or parsley  
1/4 cup light mayonnaise  
3 tbsp. fat-free plain Greek yogurt  
1 tbsp. chopped chives, or more for topping  
1 tbsp. seasoned rice vinegar  
1 tsp. capers  
1/2 tsp. chopped garlic  
1/8 tsp. salt

### Salad

4 slices center-cut bacon or turkey bacon  
1 large head iceberg lettuce  
1/2 cup chopped tomatoes  
1/4 cup crumbled feta cheese

## Directions

Place all dressing ingredients in a small blender or food processor. Add 3 tbsp. water, and blend until smooth.

Cook bacon until crispy, either in a skillet over medium heat or on a microwave-safe plate in the microwave. (See package for cook time.)

Cut lettuce head into 4 wedges. Remove the cores and any limp outer leaves.

Chop or crumble bacon. Plate lettuce wedges, and top with dressing, tomatoes, feta, and bacon.

**MAKES 4 SERVINGS**

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