

Bacon and Blue Cheese Salad with Roast Parsnip



Ingredients

- 250g rindless smoky bacon, cut into strips
- 150g King Island Dairy Roaring 40's Blue Cheese, crumbled
- 2 medium parsnips, cut into 5cm wedges
- 2 tablespoon extra virgin olive oil
- 1 tub Caesar dressing
- Sea salt and freshly ground pepper
- ¼ cup walnuts, roasted and coarsely chopped
- 1 bag baby watercress mix

Method

1. Heat the oven to 200°C. Toss the parsnips in the extra virgin olive oil and seasoning. Roast until golden brown, turning half way about 12 minutes in total. Allow to cool.
2. Fry the bacon pieces in a non-stick pan until golden. Drain on paper towel and allow to cool.
3. Mix all ingredients with the Caesar dressing.

Recipe brought to you by Peninsula Bulk Meats