COOKED LETTUCE
Shared by Annie Novak
Yield: 4 servings

Ingredients
• 4 Tablespoons extra virgin olive oil*
• 2 heads butterhead lettuce
• ¼ cup sunflower kernels roasted & unsalted*
• ½ cup raisins
• 2 Tablespoons white balsamic or white wine vinegar
• 4 Tablespoons grated Parmesan cheese*
• Sea salt fine crystals*, to taste

*365 Everyday Value® products are found exclusively at Whole Foods Market®.

Instructions
Wash the lettuce and chop into 4-inch pieces. Lightly saute in olive oil, as you would cook spinach (about 5 minutes). To serve, toss with the sunflower seeds, golden raisins, vinegar, and parmesan cheese. Salt to taste. Serve while warm.