



Best Wedge Salad Recipe with Blue Cheese and Bacon

The First Bite

I remember my first wedge salad. It was at a tiny roadside diner. The crisp lettuce, cool dressing, and salty bacon amazed me. That perfect bite made me a fan for life. **Ever wondered how to make this classic salad even better at home?** This recipe is my answer. It turns the simple into something special.

My Kitchen Mishap

My first try was a mess. I forgot to massage the kale. The leaves were tough and hard to chew. I learned a good salad needs a little care. **That small step makes a huge difference in texture and taste.** Cooking

teaches us patience. The best meals are made with love and attention.

Flavor Secrets

This salad is a party of textures. You get crunchy walnuts against soft currants. The salty cheese balances the bright lemon dressing. It is a perfect mix of sweet and savory. **Which flavor combo surprises you the most? Tell me in the comments!**

A Salad's Story

This salad has old roots. It comes from Italian home cooking traditions. Families used fresh greens from their gardens. They added cheese and nuts for a full meal. *Did you know massaging kale makes it sweeter?* This dish is about simple, good food. **What is your favorite family food memory? Share your story below.**



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Ingredients:

Ingredient	Amount	Notes
Kale	4 cups	Stems removed, shredded and massaged
Radicchio	1 head	Core removed, shredded
Fresh basil	2 tablespoons	Shredded
Sea salt and freshly cracked pepper	To taste	
Lemon	Juice of 1	
Lemon zest	1 teaspoon	
Extra virgin olive oil	1/4 cup	
Dried currants	1/4 cup	
Walnuts	1/2 cup	Toasted
Pecorino Romano	1 cup	Shaved

My Simple Steps for a Perfect Salad

Step 1 First, get your kale, radicchio, and basil ready. Toss them all together in a big bowl. Season the greens with a good pinch of salt and pepper. This wakes up the flavors right from the start.

See also [Taco Bake Casserole](#)

Step 2 Next, make your simple dressing. Whisk the olive oil, lemon juice, and zest together. (A hard-learned tip: zest your lemon before you juice it!). This bright dressing makes everything pop. **Step 3** Now, pour half the dressing over your greens. Toss everything until it's lightly coated. This first coat helps soften the kale a bit. Let it sit for a few

minutes. **Step 4** Add the currants, walnuts, and half the cheese. Drizzle the rest of that lovely dressing on top. Give it one more big, gentle toss. Everything should be perfectly mixed. **Step 5** Finally, top your salad with the rest of the cheese. This makes it look beautiful and adds a salty bite. Your masterpiece is ready to serve immediately. Enjoy every crunchy, creamy bite! **What is the best way to soften tough kale leaves? Share below!** **Cook Time:** 14 minutes **Total Time:** 20 minutes **Yield:** 6 servings **Category:** Salad, Side Dish

Make It Your Own

This salad is a wonderful starting point. Feel free to get creative with your mix-ins. I love trying new twists on this classic combination. **Bacon Boost** Add crispy, crumbled bacon for a smoky, savory punch everyone loves. **Berry Sweet** Swap the currants for fresh blueberries or dried cherries. It's a sweet surprise. **Nut-Free Note** Use toasted sunflower seeds instead of walnuts for a crunchy, safe option. **Which creative spin would you try first? Tell me in the comments!**

Serving Your Masterpiece

This salad stands tall next to a simple grilled chicken. It also pairs beautifully with a hearty steak. For a lighter meal, add a cup of soup.

See also [Creamy Bacon Ranch Pasta Salad Delight](#)
For drinks, try a crisp white wine or a cold beer. A sparkling lemon water is a great non-alcoholic choice. It complements the lemon in the dressing perfectly. **Which would you choose tonight: wine, beer, or lemon water?**



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Storing Your Salad

Keep leftover salad in a sealed container. It stays fresh in the fridge for two days. The greens might wilt a little. But it still tastes great! I often make a big batch for lunches. Just keep the dressing separate until you eat. This keeps everything crisp and delicious.

Quick Fixes for You

Is your kale too tough? Massage it with oil for a minute. This softens it right up. No currants? Chopped dates work well too. Dressing not creamy enough? Add a tiny bit of plain yogurt. What kitchen swaps have you tried? My grandson uses sunflower seeds instead of walnuts. It is a great nut-free option for school.

Your Questions Answered

Q: Is this salad gluten-free? A: Yes, all the ingredients are naturally gluten-free. Always check your labels to be safe.

Q: Can I make it ahead? A: Prep the parts separately. Combine everything right before you serve.

Q: Any cheese swaps? A: Sure! Parmesan or feta cheese are both delicious choices here.

Q: How do I scale it down? A: Just cut all the ingredients in half. It is perfect for one or two people.

Q: Can I use another green? A: Romaine lettuce works if you cannot find radicchio. It will still be tasty.

Share Your Creation

I hope you love this fresh, crunchy salad. It always reminds me of summer picnics. Show me your beautiful dishes! **Tag Savory Discovery on Pinterest with your photos.** I love seeing your kitchen wins. Happy cooking! —Elowen Thorn.

See also [Broccoli Apple Salad with Creamy Homemade Dressing](#)



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Cooking Method:[No Cook](#)



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Cuisine:[American](#)



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Difficulty: **Beginner**



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Prep time: **20 minutes**



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Cook time: **minutes**



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Rest time:

Total time: **20 minutes**



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Servings: **6 servings**



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Calories: **kcal**

Best Season: **Summer**

Description

This Wedge Salad replicates the steakhouse favorite with its towering

lettuce, creamy blue cheese, crispy bacon and bright, juicy tomatoes!

Ingredients

- 4 cups kale (stems removed, shredded and massaged*)
- 1 leaves head radicchio (core removed, shredded)
- 2 tablespoons fresh basil (, shredded)
- Sea Salt and Freshly Cracked Pepper
- Juice of 1 lemon
- 1 teaspoon lemon zest
- 1/4 cup extra virgin olive oil
- 1/4 cup dried currants
- 1/2 cup walnuts (, toasted)
- 1 cup Pecorino Romano (, shaved)

Instructions

1. In a large salad bowl toss the kale, radicchio and basil. Season the dry greens with the sea salt and freshly ground pepper. Toss and set aside.
2. Whisk the olive oil, fresh lemon juice and lemon zest in a small bowl.
3. Toss the greens with half of the prepared salad dressing.
4. Add 1/2 cup of the cheese, currants and walnuts as well as the remaining dressing. Toss again.
5. Garnish with the remaining 1/2 cup of cheese.
6. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords:Wedge Salad, Blue Cheese, Bacon, Salad, Steakhouse