Bacon Caesar Salad

Ingredients:
Romaine lettuce 8 cups
Shredded parmesan cheese 4 oz.
Bacon 5 oz.
Creamy Caesar dressing 1 cup

Directions:
1. Cook bacon in a skillet over medium-high heat until crisp, about 7-8 minutes. Remove from heat and place on a plate to cool.
2. Once the bacon is cooled, crumble into small pieces.
3. Combine chopped lettuce, cheese, and bacon in a large bowl, drizzle with dressing, and toss to coat. Serve immediately.