

The Volpi Wedge

Everything old is new again. The good ol' iceberg wedge salad has had its ups and downs. It fell out of favor when fancy greens graced salad bowls in the '80s, but luckily some people (like steakhouses) didn't let the wedge die out. It has since been reconstructed, deconstructed and prettied up in all sorts of ways. Our homage to this American classic showcases a lighter dressing while keeping close to the traditional toppings. It'll still put a crunch in your step.

Ingredients

- 1 (4-ounce) chunk pancetta, cut into ¼-inch cubes
- 1/2 cup panko
- 1/3 cup red wine vinegar
- 1 tablespoon olive oil from sun-dried tomatoes
- 3 tablespoons olive oil
- 1/4 teaspoon kosher salt
- 4 olive oil-packed sun-dried tomatoes, thinly sliced (about 1/4 cup)
- 1 head iceberg lettuce, cored
- 2 ounces gorgonzola

Directions

Put the pancetta in a medium skillet and turn the heat to medium-high. Cook until the pancetta crisps and the fat renders, turning down the heat if the pan gets too hot, about 10 minutes. Remove with a slotted spoon to a plate lined with paper towels. Blot the pancetta of excess fat. Add the panko to the skillet and stir to lightly brown, 2 to 3 minutes. Remove to a plate.

Whisk the vinegar, tomato oil, olive oil and salt in a small bowl. Stir in the sun-dried tomatoes.

Cut the lettuce into 4 wedges and place on plates. Crumble the cheese and scatter the pancetta among the plates. Drizzle with the vinaigrette and top with the panko.

total time: 20 minutes

active prep: 20 minutes

serves: 4

difficulty: *easy*