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Caesar Salad



Ingredients

5 – 10 leaves romaine lettuce, torn
2 slice white bread, thick
olive oil for baking and frying
1 clove garlic, minced
2 chicken breasts, diced
½ tin anchovies
1 oz. parmesan shavings

Preparation

- 1 Preheat the oven to 180°C
- 2 in a bowl combine 4 tbsp. olive oil and the minced garlic, allow to infuse for 10-15 minutes
- 3 Tear the bread into crouton sized pieces and place on a baking tray
- 4 drizzle the olive oil and garlic mixture onto the croutons so that they are well coated
- 5 Bake for around 10 minutes until the croutons are a golden colour
- 6 meanwhile drizzle a splash of oil into a frying pan and sauté the chicken until it is cooked through
- 7 mix the lettuce and chicken with Caesar dressing and top with croutons, anchovies and parmesan shavings

Cooks Note
