

TWO SPARROWS farm



CHICKEN CAESAR SALAD

Ingredients

Preparation: 20 min

Cooking: 10 min

Ready in: 30 min

Croutons:

- leftover sourdough loaf
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1/2 teaspoon salt

Caesar dressing:

- 2 anchovies
- 1 cup mayonnaise
- 1 tsp. Worcestershire sauce
- 1/2 tbs. Dijon mustard
- 2 tbs. lemon juice
- 2 cloves garlic
- 1/2 cup shaved Parmesan
- Salt and pepper to taste

Salad Assembly:

- 2 Romaine lettuce hearts
- Shaved or shredded Parmesan

Directions

1. To make the croutons: Preheat oven to 350F. Tear your left-over sourdough into bite size pieces. Place them in a gallon size Ziploc bag. Drizzle with olive oil and sprinkle with garlic powder and salt. Shake briskly.
2. Spread your sourdough pieces evenly onto a cookie sheet. Toast in the oven for 10 minutes or until golden and crispy.
3. While your croutons are toasting, arrange your romaine leaves in a bowl or platter and make your dressing.
4. To make the Caesar dressing: In your blender, add anchovies, mayonnaise, Worcestershire sauce, Dijon, lemon juice, garlic, Parmesan, salt and pepper, and hit blend on high for about 30 second. It's ready to use!
5. Remove toasted croutons from your oven and add them to your salad.
6. Sprinkle with Parmesan and dressing, and gently toss.