



Asian-Inspired Caesar Salad

with Snow Peas & Watermelon Radishes

 30min  2 Servings

This Asian spin on a classic Caesar delivers all the satisfaction of the original salad, with additional crunch from watermelon radishes, snow peas, and homemade sesame croutons. Hard-boiled eggs and edamame give the dish a delicious protein boost, while a drizzle of creamy tamari-Caesar dressing ties it all together.

What we send

- 2½ oz edamame ³
- 2 oz Caesar dressing ^{1,4,2,3}
- ½ oz tamari soy sauce ³
- ¾ oz Parmesan ²
- 4 oz snow peas
- 1 watermelon radish
- 1 romaine heart
- ¼ oz pkt toasted sesame seeds ⁵
- 2 mini French rolls ⁶

What you need

- 2 large eggs ¹
- kosher salt & pepper
- butter ²

Tools

- small saucepan
- box grater
- rimmed baking sheet

Allergens

Egg (1), Milk (2), Soy (3), Fish (4), Sesame (5), Wheat (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 530kcal, Fat 23g, Carbs 36g, Protein 24g



1. Cook edamame & eggs

Fill a small saucepan with water; bring to a boil. Add **edamame** and cook until tender, 4-5 minutes. Using a slotted spoon, transfer edamame to a small bowl. Carefully add **2 large eggs** to boiling water and cook for 10 minutes. Immediately drain and return to saucepan. Shake to gently crack shells; fill saucepan with ice water. Let stand until step 5.



4. Broil croutons

In a small bowl, mash **softened butter** and **2 teaspoons sesame seeds**. Season with **a pinch each of salt and pepper**. Split **rolls** horizontally. Spread **sesame butter** on cut sides of rolls. Transfer to rimmed baking sheet. Broil on top oven rack until **rolls** are lightly browned, 2-3 minutes (watch closely, as broilers vary). Transfer rolls to cutting board.



2. Make dressing

In a large bowl, whisk to combine **Caesar dressing** and **tamari**. Season to taste with **salt** and **pepper**. Transfer **2 tablespoons dressing** to small bowl. Set **2 tablespoons butter** out to soften.

Grate **Parmesan** on the large holes of a box grater.



5. Peel eggs & tear croutons

Peel **eggs** under running water, then quarter lengthwise. Cut or tear **croutons** into bite-size pieces.



3. Prep ingredients

Preheat broiler with a rack in the top position. Trim **snow peas**, then thinly slice lengthwise. Scrub **watermelon radishes**, then thinly slice. Halve **romaine** lengthwise, then slice crosswise into 1-inch ribbons, discarding stem end.



6. Finish & serve

Transfer **lettuce, radishes, edamame, croutons, Parmesan**, and **remaining sesame seeds** to large bowl with **dressing**, then toss gently to combine. Transfer to plates. Top with **snow peas** and **eggs**. Season with **salt** and **pepper**. Drizzle with **remaining dressing**. Enjoy!