

DINNERLY



Classic Caesar Salad with Homemade Croutons

 ca. 20min  2 Servings

Is it the crisp lettuce in a creamy savory dressing that we love most? Or is it the crunchy garlicky croutons? Maybe it's the shaved Parmesan the rests on top. Whatever it is, we love a Caesar salad. Serve this classic side dish with just about anything you can think of (you won't go wrong). We've got you covered! (2p-plan serves 2; 4p-plan serves 4—nutrition reflects 1 portion)

WHAT WE SEND

- 2 (¾ oz) Parmesan ¹
- 1 ciabatta roll ^{2,3}
- ¼ oz granulated garlic
- 1 romaine heart
- 1 pkt Caesar dressing ^{4,5,1,2}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- microplane or grater
- parchment paper
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 430kcal, Fat 21g, Carbs 26g, Protein 13g



1. Bake croutons

Preheat oven to 375°F with a rack in the center.

Finely grate **half of the Parmesan**.

Tear **bread** into ¾-inch pieces. Toss in a medium bowl with **2 tablespoons each of Parmesan and oil** and **1 teaspoon granulated garlic** until evenly coated. Season with **salt** and **pepper**. Add to a parchment-lined rimmed baking sheet. Bake until golden brown, stirring halfway, about 15 minutes.



2. Make dressing

In same bowl, whisk together **Caesar dressing** and **remaining grated Parmesan**.

Shave **remaining Parmesan** with a vegetable peeler (or coarsely grate).



3. Dress lettuce & serve

Separate **lettuce leaves**; discard core (or halve lettuce lengthwise, then cut crosswise into ¾-inch pieces). Toss in a large bowl with **desired amount of dressing**.

Serve **Caesar salad** topped with **croutons** and **shaved Parmesan**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!