



Grilled Chicken Caesar Salad

with Ciabatta Croutons



30-40min



2 Servings

We can't think of a salad more storied than the Caesar, so we've honored it with our own interpretation. When testing this recipe, our staff couldn't get enough! Chicken is marinated only briefly, but plenty of lemon juice makes the meat incredibly tender. Our dressing is light, garlicky, and full of cheese—no anchovy or egg, but just as punchy in flavor.

What we send

- lemons
- romaine hearts
- boneless, skinless chicken breasts
- sherry vinegar
- Dijon mustard ¹⁷
- garlic

What you need

- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

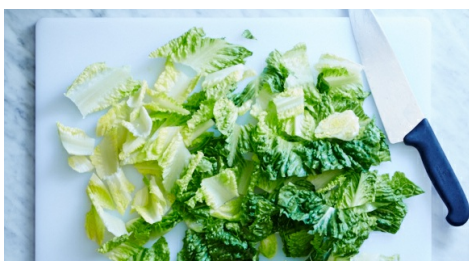
Nutrition per serving

Calories 780kcal, Fat 48g, Carbs 43g, Proteins 46g



1. Make croutons

Preheat oven to 400°F with a rack in the center. Tear **roll** into bite-size pieces. On a rimmed baking sheet, toss roll pieces with **1 tablespoon oil** and season with **¼ teaspoon salt**. Bake on center oven rack until golden and toasted, 8–10 minutes (watch closely as ovens vary).



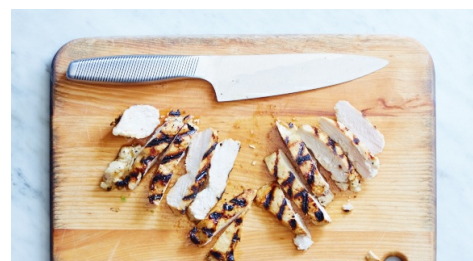
4. Prep lettuce

Slice **romaine** crosswise into 2-inch pieces, discarding ends.



2. Marinate chicken

Meanwhile, peel and finely chop or grate **2 large garlic cloves** into a medium bowl. **Zest and juice 1 lemon** into same bowl. Add **1 tablespoon oil** and **1 teaspoon salt**. Pat **chicken** dry, then pound to an even thickness if necessary. Add chicken to marinade and turn to coat. Set aside to marinate until step 5.



5. Grill chicken

Preheat a grill, grill pan, or large skillet to medium-high. Lightly **oil** grill grates or add **1 teaspoon oil** to skillet, if using. Remove **chicken** from marinade and grill or sear, turning once, until deeply browned and cooked through, 5–6 minutes per side. Transfer to a board and let rest a few minutes before slicing.



3. Make dressing

Peel and finely chop or grate **1 large garlic clove** into a large bowl. Finely grate **Parmesan**, then add half of the Parmesan to the bowl (reserve remaining for step 6). Squeeze **1 tablespoon lemon juice** into same bowl. Add **sherry vinegar**, **Dijon mustard**, **3 tablespoons oil**, and **¼ teaspoon each salt and pepper**. Whisk to combine.



6. Finish & serve

Add **lettuce** and **croutons** to bowl with **dressing** and toss until evenly coated. Slice **chicken** and serve on top of **salad** with **remaining Parmesan** sprinkled over top. Enjoy!