

# MARLEY SPOON



## Caesar Salad

with Tomatoes & Croutons



ca. 20min



2 Servings

It doesn't get more classic than a Caesar salad. We amp up ours with garlicky croutons, juicy tomatoes, and an irresistibly creamy Caesar dressing. Thick shavings of Parmesan top this salad that's perfect for any time of day. Serve alongside your favorite protein to complete the meal!

### What we send

- 2 (¾ oz) Parmesan <sup>7</sup>
- 1 ciabatta roll <sup>1</sup>
- ¼ oz granulated garlic
- 2 oz Caesar dressing <sup>3,4,6,7</sup>
- 1 romaine heart
- 1 plum tomato

### What you need

- olive oil
- kosher salt & ground pepper

### Tools

- parchment paper
- rimmed baking sheet
- vegetable peeler or grater

### Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 450kcal, Fat 22g, Carbs 31g, Protein 14g



# 1

## 1. Prep croutons

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

Finely grate **half of the Parmesan**. Tear **bread** into ¾-inch pieces. In a medium bowl, toss bread with **2 tablespoons each of Parmesan and oil, 1 teaspoon granulated garlic**, and **salt and pepper** to taste until even coated.



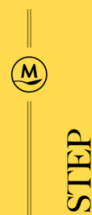
# 4

## 4. Finish

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

Separate **lettuce leaves**; tear any large leaves in half, or cut crosswise into ¾-inch pieces.

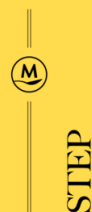
Cut **tomato** into ¾-inch thick wedges, then season with **salt and pepper**.



# 2

## 2. Bake croutons

Transfer **croutons** to a parchment-lined rimmed baking sheet. Bake on center rack until golden brown, stirring halfway through, about 15 minutes.



# 5

## 5. Toss & serve

In a large bowl, toss **lettuce** and **tomatoes** with **desired amount of dressing**.

Transfer to a serving plate and top with **croutons** and **shaved Parmesan**. Enjoy!



# 3

## 3. Make dressing

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

Season to taste with **salt and pepper**.



## 6. Check us out!

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