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 garlicy 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! (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 pkt Caesar dressing [4,5,1,2]
- 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

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 440kcal, Fat 21g, Carbs 28g, Protein 14g

STEP 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.

STEP 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.

STEP 3

3. Make dressing

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

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

STEP 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**.

STEP 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!

6. Check us out!

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