



Fast! Grilled Chicken Caesar Salad

with Homemade Garlicky Croutons



ca. 20min



2 Servings

If you don't have a grill or grill pan, spread chicken in an even layer on a baking sheet and broil on top oven rack until cooked through, about 5 minutes (watch closely as broilers vary). Broil rolls directly on top oven rack until toasted.

What we send

- ¾ oz Parmesan ⁷
- garlic
- 1 lemon
- ½ oz fish sauce ⁴
- 1 oz mayonnaise ^{3,6}
- 2 mini French rolls ¹
- 1 romaine heart
- 10 oz pkg chicken breast strips

What you need

- olive oil
- kosher salt & ground pepper

Tools

- grill or grill pan
- microplane 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 610kcal, Fat 37g, Carbs 29g, Protein 43g



1. Prep ingredients

Preheat grill to medium-high, if using.

Finely grate **Parmesan**. Halve **1 large garlic clove** and reserve for step 4.

Finely grate **½ teaspoon garlic** and **¼ teaspoon lemon zest** into a medium bowl. Squeeze in **2 tablespoons lemon juice**.



4. Grill croutons

Heat a grill pan over medium-high, if using. Halve **rolls** horizontally and brush all over with **oil**. Add to grill or grill pan and cook, turning occasionally, until golden and crisp, 5-6 minutes (watch closely). Rub cut sides of rolls with **reserved halved garlic clove**, then tear or cut into 1-inch pieces.



2. Make dressing

Add **fish sauce** to bowl with **lemon and garlic**. Whisk in **mayonnaise**. Gradually whisk in **2 tablespoons oil**. Whisk in **half of the grated Parmesan** and season to taste with **salt and pepper**.

Set dressing and remaining Parmesan aside until step 6.



5. Grill chicken & finish

Add **chicken** to grill or grill pan and cook over medium-high heat, turning once, until lightly charred and cooked through, 3-5 minutes.

Cut or tear **lettuce** into bite-sized pieces; discard stem end. Transfer to a large bowl with **croutons** and **dressing**. Toss well to combine. Add chicken and **remaining Parmesan**; toss gently to combine.



3. CHICKEN VARIATION

Pat **chicken** dry. Toss with **1 tablespoon oil** and season with **salt and pepper**.



6. Serve

Enjoy!