

# DINNERLY



## Chicken Caesar Salad with Homemade Croutons



20-30min



2 Servings

We love a classic Caesar salad, but you know how we can make it even better? Add chicken! We've got you covered!

## WHAT WE SEND

- ¾ oz Parmesan <sup>2</sup>
- 1 mini French roll <sup>3</sup>
- ¼ oz granulated garlic
- ½ oz fish sauce <sup>4</sup>
- 1 romaine heart
- 1 plum tomato
- 10 oz pkg boneless, skinless chicken breast

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- ¼ cup mayonnaise <sup>1</sup>
- white wine vinegar (or red wine vinegar)

## TOOLS

- parchment paper
- rimmed baking sheet
- medium skillet

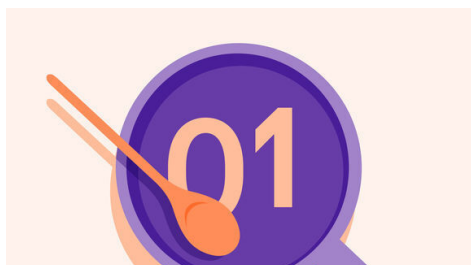
## ALLERGENS

Egg (1), Milk (2), Wheat (3), Fish (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 720kcal, Fat 56g, Carbs 19g, Protein 41g



### 1. Bake croutons

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

Finely grate **Parmesan**, if necessary.

Tear **bread** into ¾-inch pieces. Toss in a medium bowl with **1 tablespoon each of Parmesan and oil** and **½ teaspoon granulated garlic** until 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 **half of Parmesan**, **½ teaspoon each of granulated garlic and fish sauce**, **¼ cup mayonnaise**, and **1 tablespoon vinegar**. Slowly whisk in **2 tablespoons oil**. Season to taste with **salt and pepper**.



### 3. Prep ingredients

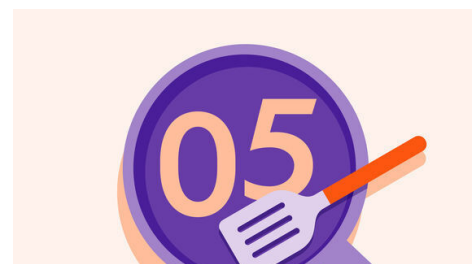
Separate **lettuce leaves** (or halve lettuce lengthwise, then cut crosswise into ¾-inch pieces). Cut **tomato** into 1-inch pieces.

Pat **chicken** dry; season all over with **salt and pepper**.



### 4. CHICKEN VARIATION

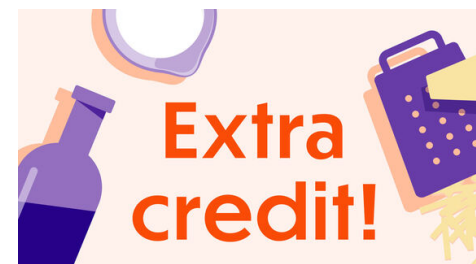
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and cook until golden brown and cooked through, 3–4 minutes per side. Transfer to a cutting board to rest, 5 minutes.



### 5. Toss salad & serve

In a large bowl, toss **lettuce, tomatoes, croutons**, and **remaining Parmesan** with **desired amount of dressing**; season to taste with **salt and pepper**. Thinly slice **chicken** if desired.

Serve **chicken** alongside or on top of **Caesar salad**. Enjoy!



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.