



Crispy Chicken Caesar Salad

with Bacon & Roasted Tomato



30-40min



2 Servings

Imagine a Caesar salad that's full of delightful textures—crispy, crunchy, and juicy. Well, imagine no more! We've found a way to take a classic to the next level thanks to crisp lettuce and roasted plum tomatoes tossed in creamy Caesar dressing with smoky bacon and panko-coated chicken breasts. This dinner-worthy salad has it all!

What we send

- ¾ oz Parmesan ³
- 1 oz panko ⁵
- 4 oz pkg thick-cut bacon
- 12 oz pkg boneless, skinless chicken breasts
- 1 romaine heart
- 1 lemon
- 1 pkt Caesar dressing ^{1,2,3,4}
- 1 plum tomato

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium baking dish

Allergens

Egg (1), Fish (2), Milk (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 33g, Carbs 20g, Protein 67g



1. Prep panko & bacon

Preheat oven to 450°F with a rack in the upper third. Finely grate **Parmesan**. In a small bowl, combine half of the grated Parmesan, **panko**, **1 tablespoon oil**, and **a pinch each of salt and pepper**. Use your fingers to rub panko until coated with oil. Cut **bacon** into 1-inch pieces.



2. Prep chicken

Pat **chicken** dry, then season all over with **salt** and **pepper**; transfer to a medium baking dish and drizzle lightly with **oil**. Top chicken with **seasoned panko mixture** and press gently to help breading adhere.



3. Roast chicken & bacon

Scatter **bacon** around **chicken** in baking dish. Bake on upper oven rack until chicken is cooked through and **panko** is golden, 15-18 minutes.



4. Prep lettuce & dressing

Meanwhile, halve **lettuce** lengthwise, then cut crosswise into 2-inch pieces; discard stem ends. Cut **lemon** into wedges.

Add **Caesar dressing** and **remaining Parmesan** to a small bowl; whisk to combine. Season to taste with **salt** and **pepper**.



5. Broil tomatoes

Switch oven to broil. Halve **tomato** lengthwise. Carefully stir **bacon**, then tuck tomatoes, cut side up, into baking dish. Drizzle tomatoes lightly with **oil** and season with **a pinch each of salt and pepper**. Broil until tomatoes are browned in spots, **panko** is browned (cover **chicken** loosely with foil if browning too quickly), and bacon is crisp, 2-5 minutes (watch closely).



6. Finish & serve

Coarsely chop **broiled tomatoes**. Place **lettuce** on plates and drizzle **dressing** over, then sprinkle **bacon** and **tomatoes** on top. Serve **chicken** alongside with **lemon wedges** for squeezing over **salad**, if desired. Enjoy!