



Grilled Chicken Caesar Salad

with Ciabatta Croutons



30-40min



2 Servings

Don't have a grill or grill pan? That's okay, the chicken is just as tasty when seared in a skillet. Heat 1 tablespoon oil in a skillet over medium-high, add chicken and cook until golden-brown and cooked through, 3-4 minutes per side.

What we send

- 1 ciabatta roll ¹
- garlic (use 2 large cloves)
- 2 lemons
- 12 oz pkg boneless, skinless chicken breasts
- ¾ oz piece Parmesan ⁷
- 1 oz sherry vinegar ¹⁷
- ¼ oz pkt Dijon mustard ¹⁷
- 2 romaine hearts

What you need

- olive oil
- kosher salt & pepper

Tools

- rimmed baking sheet
- microplane or grater
- grill or grill pan

Allergens

Wheat (1), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

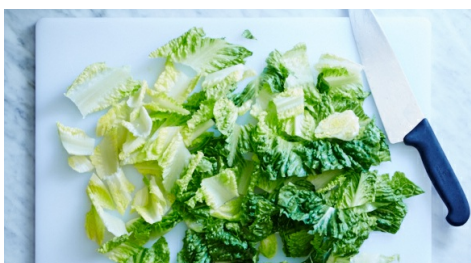
Nutrition per serving

Calories 710kcal, Fat 43g, Carbs 32g,
Proteins 48g



1. Make croutons

Preheat oven to 400°F with a rack in the center. Tear **roll** into bite-size pieces. On a rimmed baking sheet, toss pieces with **1 tablespoon oil** and **¼ teaspoon salt**. Bake on center oven rack until golden and toasted, 8-10 minutes (watch closely as ovens vary).



4. Prep lettuce

Preheat a grill or grill pan to medium-high. Halve **romaine** lengthwise, then slice crosswise into 2-inch pieces, discarding ends.



2. Marinate chicken

Meanwhile, finely chop or grate **1 large garlic clove** into a medium bowl. Zest and juice **1 of the lemons** into same bowl. Stir in **1 tablespoon oil** and **1 teaspoon salt**. Pat **chicken** dry, then pound to an even ½-inch thickness, if necessary. Add chicken to marinade and turn to coat. Set aside to marinate until step 5.



5. Grill chicken

Lightly **oil** grill grates. Remove **chicken** from marinade, letting excess drip back into bowl. Grill, turning once, until deeply browned and cooked through, 5-6 minutes per side. Transfer to a cutting board and let rest at least 5 minutes.



3. Make dressing

Finely chop or grate **1 large garlic clove** into a large bowl. Finely grate **Parmesan**, then add half of the Parmesan to bowl (reserve remaining for step 6). Squeeze **1 tablespoon lemon juice** into same bowl, then add **Dijon mustard**, **1 tablespoon sherry vinegar**, **3 tablespoons oil**, and **¼ teaspoon each of salt and pepper**. Whisk to combine. Set aside until step 6.



6. Finish & serve

Add **lettuce** and **croutons** to bowl with **dressing**, tossing until evenly coated. Slice **chicken** and serve over **salad** with **remaining Parmesan** sprinkled over top. Enjoy!