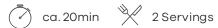
DINNERLY



Chicken Caesar Salad with Garlicky Croutons





In the US, you run the country and end up with a library named after you. In Ancient Rome, you ran the empire and got a salad in your name. A very, very important salad. With crisp romaine, garlicky croutons, and a creamy homemade dressing, it's as classic as Caesar himself. Grilled chicken brings the protein. It's so delicious, we have a feeling even Brutus would have loved it. We've got you c...

WHAT WE SEND

- garlic
- boneless skinless chicken breast
- · romaine heart
- · lemon

WHAT YOU NEED

- · coarse kosher salt
- · freshly ground pepper
- · olive oil

TOOLS

• grill or grill pan

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 562.0kcal, Fat 37.9g, Proteins 41.0g, Carbs 12.8g



1. Prep ingredients

Preheat grill to high, if using. Peel 1 large clove garlic. Grate half the clove into a small bowl (reserve the rest for step 3).

Grate ¼ teaspoon lemon zest and squeeze 2 tablespoons lemon juice into the same bowl. Pat chicken dry, pound to an even ½-inch thickness if necessary, rub with oil.

Season with salt and pepper. Grate

Parmesan into a small bowl.



2. Make dressing

Whisk mayonnaise into bowl with garlic, lemon zest and juice. Gradually whisk in 3 tablespoons oil. Season with ½ teaspoon salt and several coarse grinds pepper. Whisk in half of the Parmesan.



3. Make croutons

Heat a grill pan or skillet over high. Halve **roll** horizontally and brush with **oil**. Grill or sear, turning occasionally, until golden and crisp, 5–6 minutes. Rub cut sides with **reserved half-clove of garlic**. Tear or cut bread into %-inch pieces.



4. Grill chicken

Add **chicken** to grill, grill pan, or skillet and cook over high heat, turning once, until lightly charred and cooked through, 3–5 minutes. Cut into ½-inch slices.



5. Finish & serve

Cut or tear **romaine** into bite-size pieces and transfer to a large bowl. Add **croutons** and **dressing** and toss well to combine. Add **remaining Parmesan** and toss gently. Top with **chicken** and serve. Enjoy!



6. Kids pitch in!

Kids are perfect helpers for whisking together the dressing in step 2, and ripping up the romaine leaves in step 5!