



DINNERLY



Chicken Caesar Salad with Garlicky Croutons

 ca. 20min  2 Servings

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 **¾-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!