

MARLEY SPOON



Green Caesar Salad

with Bow-Tie Pasta



20-30min



2 Portions

You don't need chicken or anchovies for a flavour-packed Caesar salad. This vegetarian version is loaded with classic croutons, soft-boiled egg and sharp parmesan, plus soft bow-tie pasta for extra bite and body. A creamy dressing spiked with tangy capers brings it all together in true Caesar style.

What we send

- Greek-style yoghurt ⁷
- aioli mayonnaise ³
- baby cos lettuce
- farfalle pasta ¹
- parmesan cheese ⁷
- capers in vinegar
- garlic clove
- sourdough bread roll ^{1,6,7}
- rocket

What you'll require

- Dijon mustard ¹⁷
- egg ³
- pepper
- water

Utensils

- large saucepan
- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 825kcal, Fat 29.1g, Carbs 105.1g, Proteins 31.6g



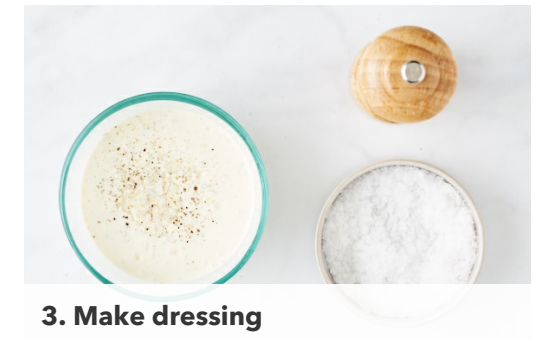
1. Prepare ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Coarsely chop the **capers**. Finely chop or crush the **garlic**.



2. Cook pasta and egg

Cook the **pasta** in the pan of boiling water for 10-12 mins until al dente. Drain, cool under cold running water, then drain again. While the pasta is cooking, put **1 egg** in a small saucepan with enough cold water to cover. Bring to the boil and cook for 5-6 mins. Cool under cold running water, then peel and quarter.



3. Make dressing

Preheat the oven grill to high. Meanwhile, combine the **capers, garlic, yoghurt, aioli, 1 tsp mustard** and **1 tbs water** in a bowl. Season with **pepper**.



4. Prepare ingredients

Trim the **lettuce**, then separate the leaves, tearing any larger leaves. Coarsely grate the **parmesan**.



5. Make croutons

Slice the **bread** horizontally into 4 pieces, then toast under the grill or in a toaster until golden. Tear into bite-size chunks.



6. Assemble salad

Put the **pasta, lettuce, rocket, parmesan** and **dressing** in a large bowl and toss to combine. Divide the salad among serving bowls and top with the **croutons** and **egg** to serve.