

CHICKEN CAESAR SALAD

**Visit my blog page [Fab Cuisine](#) to discover more delicious recipes*

Preparation: 10 minutes

Serves: 4

£: 0.95/portion

Difficulty: Easy

INGREDIENTS

Caesar dressing

4 grated garlic cloves
4 chopped anchovies fillets
2 tbsp squeezed lemon juice
1 tsp Dijon mustard
2 egg yolks
330 ml sunflower oil
50grs grated Parmesan
Salt-Pepper
1 tsp Worcestershire sauce

Salad

3 baby gem

Topping

1 chicken breast
1 chicken leg
using a leftover of a roasted chicken

A piece of stale sourdough
Tarragon leaves

EQUIPMENT

2 mixing bowls
1 whisk
1 grater
1 chopping board



METHOD

Begin by whisking together the grated garlic, chopped anchovies, Dijon mustard and the 2 egg yolks.

Next, add slowly the 330ml of sunflower oil until a smooth mayonnaise texture. Combine 2 lemons zest, the Worcestershire sauce, grated parmesan and salt, pepper.

Wash your baby gem and keep it on the side.

Pick the chicken in a small pieces.

Dice the sourdough and roast it in the oven at 180 degrees with some oil and salt until crispy.

In a salad bowl mix the baby gem and 2/3 of the Caesar dressing.

Mix the chicken with the Caesar dressing remaining.

Plate the salad in a salad bowl by using first the baby gem and by topping the salad with the chicken and then croutons.

Spread the tarragon leaves on top of it.

NOTES

The dressing will keep well in the fridge for 3 days.
This is a great way to use any roasted chicken leftover
Easy and fast, a 10 minutes meal!