

## Chicken Caesar Salad



### **JERNEJ KITCHEN**

## CHICKEN CAESAR SALAD

Chicken Caesar Salad is a simple, nutritious, delicious meal made with lettuce, homemade dressing, crunchy croutons, and golden pan-fried chicken.

- serves  
2  
people
- preparation:  
15  
minutes
- bake:  
15  
minutes
- total time:  
30  
minutes

### bake the bread

Cut the bread into small cubes. Line a baking sheet with parchment paper. Add the bread cubes in a single layer and drizzle with olive oil. Season with salt, pepper, and thyme. Toss to combine and place in the preheated oven. Bake for 10 - 12 minutes at 210 Â°C / 410 Â°F.

### dressing

Add parmesan cheese, dijon mustard, anchovies, garlic, egg, parsley, lemon juice, vinegar, thyme, salt, pepper, olive oil, and canola oil to a blender bowl or to a bowl if you're using an immersion blender. Mix until smooth and set aside until needed. We will only need half of the salad dressing. Keep the rest in an airtight container in your fridge for up to a week and use it as a dressing for different salads.

### pan-fry the chicken

Cut the chicken breast into thin strips and add to a bowl. Season with salt, a pinch of pepper, and thyme. Stir to combine. Place a large pan over medium-high heat. Add the olive oil and pan-fry the chicken. Cook for 4 - 5 minutes or until golden brown, turning occasionally to ensure even crispiness.

### serve

Clean the lettuce and cut it into large pieces. Place in a serving bowl. Arrange the pan-fried chicken on top. Add the crunchy croutons. Generously drizzle with homemade salad dressing and serve.

## Chicken Caesar Salad

200 g (3 thick slices) bread

2 tbsp olive oil

salt, pepper

1/2 tsp thyme, for bread

1 chicken breast, skinless and boneless

1/2 tsp salt, for chicken

1/2 tsp thyme, for chicken

2 small heads of romaine lettuce

## Dressing

2 tbsp shredded parmesan cheese

1 tsp dijon mustard

2 anchovies

1/2 clove of garlic

1 egg

1 sprig of parsley

1 tbsp lemon juice

1 tbsp white wine vinegar

1/2 tsp thyme

50 ml (1/4 cup) olive oil

80 ml (1/3 cup) canola oil

## Tools and equipment

cutting board

kitchen knife

baking sheet

parchment paper

blender or immersion blender

bowl

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