



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Abhi's Sourdough Rolls

Sourdough rolls, fresh from Abhi's Bakery in Perth! Perfectly moist and flavourful, and great for croutons, sandwiches, or homemade garlic bread. Love them? You can grab another packet on the Dinner Twist Marketplace.



4 Chicken Caesar Salad with Crispy Croutons

Easy, quick, and full of crunchy goodness! Fresh lettuce, homemade croutons, tender chicken and veggies.

 25 minutes

 2 servings

 Chicken

7 September 2020

Croutons à la you

Flavour the croutons to your liking! You can add garlic, dried oregano, ground cumin, or even Parmesan! And if you'd rather not turn on the oven, you can pan-fry them in oil instead of baking them.

FROM YOUR BOX

LONG SOURDOUGH ROLLS	2-pack
CHICKEN SCHNITZELS	300g
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
TOMATO	1
SNOW PEAS	1/2 bag (75g) *
GREEN OLIVES	1/2 tub *
CHIVES	1/3 bunch *
CAESAR SALAD DRESSING	1 tub (50g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, smoked paprika

KEY UTENSILS

frypan, oven tray

NOTES

If you're not too hungry, stick to 1 bread roll.

If you prefer, toss the salad with dressing before serving.

No gluten option - sourdough rolls are replaced with GF bread.



1. MAKE THE CROUTONS

Set oven to 200°C.

Tear the bread rolls (see notes) into bite-size pieces. Toss on a lined oven tray with **1/2 tsp smoked paprika, oil, salt and pepper**. Cook for 4-5 minutes or until golden and crunchy.



2. COOK THE CHICKEN

Heat a frypan over medium-high heat. Rub chicken with **1 tsp smoked paprika, oil, salt and pepper**. Cook for 4-6 minutes each side or until cooked through. Remove and set aside.



3. PREPARE THE SALAD

Break apart lettuce, slice cucumber, wedge tomato and halve snow peas. Arrange on a plate with drained olives.



4. MIX THE DRESSING

Finely chop chives and mix with caesar dressing, **1/2 tbsp water and 1/2 tbsp olive oil**.

Slice chicken.



5. FINISH AND PLATE

Divide all components among plates to make a salad.

Drizzle with dressing (see notes).

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

