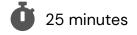




# Chicken Caesar Salad

# with Crispy Croutons

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





2 servings



# 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
ТОМАТО	1
SNOW PEAS	1/2 bag (75g) *
GREEN OLIVES	1/2 tub *
CHIVES	1/3 bunch *
CAESAR SALAD DRESSING	1 tub (50g)

<sup>\*</sup>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 bitesize 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).





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