



Product Spotlight: Rosemary

Keep leftover rosemary sprigs in water on your kitchen bench; they will develop roots after 2-3 weeks!



Chicken Caesar Salad

with Crunchy Croutons

This dish is a real summer favourite! Grilled chicken breast on a salad of crisp lettuce, avocado, tomato and crunchy croutons, served with a creamy aioli salad dressing.



20 minutes



4/6 servings



Chicken

Entertaining?

This dish is also a great side dish for this time of year at family BBQs or gatherings! You can add some hard boiled eggs or crispy bacon to stretch it out.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	43g	55g	45g

FROM YOUR BOX

	4 PERSON	6 PERSON
ROSEMARY SPRIG	1	2
CHICKEN SCHNITZELS	600g	600g + 300g
SOURDOUGH LONG ROLLS	2	4
GARLIC CLOVE	1	2
BABY COS LETTUCE	2-pack	2-pack
AVOCADO	1	2
TOMATOES	2	3
AIOLI	2 sachets	2 sachets

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

KEY UTENSILS

frypan x 2

NOTES

The chicken is also great cooked on the BBQ.

No gluten option - bread rolls are replaced with **GF flatbread**. Warm in the oven according to packet instructions before proceeding to step 2 (toast the croutons).



1. COOK THE CHICKEN

Chop **rosemary leaves**.

Coat **chicken** with **rosemary, oil, salt and pepper**. Heat a frypan over medium-high heat. Cook chicken for 4-5 minutes on each side or until cooked through (see notes).



2. TOAST THE CROUTONS

Heat a second frypan over medium-high heat. Cover the base with **olive oil**. Tear or dice **bread rolls** into croutons and add to pan along with **crushed garlic**. Cook tossing for 6-8 minutes until golden.



3. PREPARE THE SALAD

Separate, rinse and roughly chop **lettuce**. Slice **avocado** and wedge **tomatoes**. Arrange in a large salad bowl or platter.



4. PREPARE THE DRESSING

Whisk to combine **aioli** with **1-2 tbsp water** to desired consistency.



5. FINISH AND SERVE

Slice **chicken** and arrange over **salad**. Serve with **aioli dressing** to taste and garnish with **crunchy croutons**.



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