



Grilled Chicken Caesar Platter

with Croutons

A hint of summer barbecue vibes while still appreciating the classic Caesar flavours. Fresh cos lettuce and seasonal radishes layered with grilled rosemary chicken, perfectly cooked eggs and crunchy croutons.

Food for many!

You can add more ingredients to the Caesar salad if you have people over! Try avocado, cucumbers, tomatoes, crispy chickpeas or even roast potatoes! Omit the chicken and serve it as a side if you prefer.



40 minutes



4/6 servings



Chicken

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	47g/46g	47g/49g	41g/33g

FROM YOUR BOX

	4 PERSON	6 PERSON
BREAD ROLLS	4	4
ROSEMARY SPRIG	1	2
CHICKEN SCHNITZELS	600g	600g + 300g
FREE-RANGE EGGS	6-pack	6-pack
RADISHES	1 bunch	1 bunch
BABY COS LETTUCE	2-pack	2-pack
PARMESAN CHEESE	1 packet	1 packet
AIOLI	2 sachets	3 sachets

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

saucepan, barbecue or griddle pan, frypan

NOTES

Use radishes to taste. If the radishes are spicy, you can slice them and place them in a bowl of cold water for 20 minutes.

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



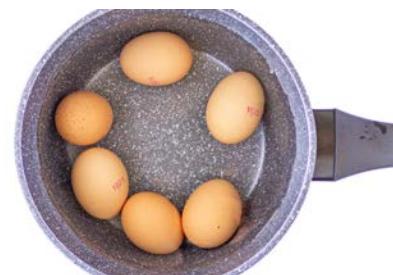
1. MAKE THE CROUTONS

Tear **rolls** into bite-sized pieces. Toss with **1-2 tbsp oil** in a frypan. Toast over medium-high heat until golden. Season to taste with **salt**. Set aside on a plate to cool.



2. GRILL THE CHICKEN

Finely chop **rosemary leaves**. Rub into **chicken schnitzels** with **1-2 tbsp oil, salt and pepper**. Grill on a barbecue or in a griddle pan for 5 minutes on each side or until cooked through. Set aside on a chopping board for slicing.



3. BOIL THE EGGS

In the meantime, bring a saucepan of water to a boil. Carefully add **eggs** and cook for 6-8 minutes. Cool under running cold water.



4. PREPARE THE PRODUCE

Trim and wedge (or slice) **radishes** and **lettuce** (see notes). Arrange on a large serving platter.



5. SLICE CHICKEN & EGGS

Slice **grilled chicken**. Peel and halve **eggs**.



6. FINISH AND SERVE

Arrange **chicken**, **eggs** and **croutons** on the platter along with **shaved parmesan**. Drizzle with **aioli** to taste and season with **black pepper**. Serve at the table.



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