

*Making it delicious*  
**Caesar Salad**

**Ingredients**

Dressing (Makes about 1 1/2 cups):

- 2 small garlic cloves, minced
- 1 tsp. anchovy paste (2 fillets)
- 1 tsp. Dijon mustard
- 1 tsp. Worcestershire sauce\*
- 2 Tbsp. fresh lemon juice
- 1 cup mayonnaise
- 1/4 tsp. salt
- 1/4 tsp. ground black pepper
- 1/2 cup grated Parmesan cheese

Salad:

- Romaine lettuce, torn
- Croutons\*\*
- More Parmesan cheese

Optional:

- Grilled chicken, or other protein



*Recipe adapted from [www.onceuponachef.com](http://www.onceuponachef.com)*

**Instructions**

- Mince the garlic cloves very finely to create a paste.
- In a bowl, add the garlic, anchovy paste, Dijon mustard, Worcestershire sauce\*, and lemon juice.
- Whisk until smooth.
- Whisk in the mayonnaise, then the salt, pepper, and Parmesan cheese.
- Add a few tablespoons of water, as needed, until the dressing achieves the desired consistency.
- Store the dressing in the refrigerator for up to a week.

To make the salad:

- Wash & dry the lettuce.
- Top the clean torn Romaine lettuce with croutons and parmesan cheese.
- Drizzle with the Caesar dressing and enjoy.
- To make the salad into a meal, add grilled chicken or other protein.

\*Or use more anchovy paste.

\*\*To make easy homemade croutons: Cut bread into 1-inch cubes. Spread on a baking pan; drizzle with olive oil and toss to coat. Bake at 350 for 12-15 minutes, until dry and golden.

**SERVINGS: 12 | PREP TIME: 10 MIN**