



Parmesan Chicken Salad



Creamy Parmesan Dressing:

1/3 c mayonnaise

3 T buttermilk

1/3 c grated parmesan
cheese

1 clove garlic, minced

1 T fresh lemon juice

1/2 t fresh ground pepper

1/4 t kosher salt

1/2 t chopped parsley

Salad:

3/4 c freshly grated parmesan cheese

1 bunch romaine lettuce, washed and chopped

2 c cooked chicken, shredded

2 T fresh chives, chopped

croutons

1/2 c creamy parmesan dressing

Make dressing by whisking all ingredients until smooth. Refrigerate until ready to use.

Make parmesan crisps by lining baking sheet with parchment paper. Drop cheese by tablespoonfuls 1 inch apart onto cookie sheet. Bake at 375°F for 7-8 minutes or until melted and lightly browned. Cool completely.

In large bowl mix lettuce, chicken and chives. Drizzle with dressing and toss. Serve onto plates. Top with parmesan crisps and croutons.