



Chicken Caesar Salad



3 romaine hearts, washed and chopped

½ c parmesan cheese, freshly grated or shaved from block of parmesan using vegetable peeler

2 chicken breasts, cooked and chopped

Fresh ground black pepper

1 c croutons (baguette – slice thin, place on baking sheet, brush with olive oil or melted butter, broil 2-3 minutes until golden, cool and coarsely chop, keeping crumbs and all)

Dressing:

½ c mayonnaise

¼ c parmesan cheese, finely grated

2 T fresh lemon juice

½ t ground mustard

1 garlic clove, minced

2 T buttermilk

1 t Worcestershire sauce

½ t sea salt

Make dressing by combining ingredients in dressing container. Shake well and refrigerate 1 hour. Meanwhile, prepare salad ingredients. Toss lettuce, parmesan cheese, and chicken in large bowl. Drizzle dressing over salad and toss again. Top with pepper and croutons.