



A CAESAR SALAD TO RULE THEM ALL

with Chicken, Romaine, and Ciabatta Croutons



HELLO DIY CROUTONS

Forget boring croutons: these ciabatta pieces are as crisp and toasty as can be.

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 520

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|---|--|---|---|---|
| 
Garlic | 
Grape Tomatoes | 
Ciabatta
<small>(Contains: Wheat)</small> | 
Parmesan Cheese
<small>(Contains: Milk)</small> | 
Dried Rosemary |
| 
Lemon | 
Romaine Lettuce | 
Chicken Breasts | 
Mayonnaise
<small>(Contains: Eggs, Soy)</small> | 
Dijon Mustard |

START STRONG

Add the garlic to taste when making the dressing. We recommend starting with a pinch, then going up from there.

BUST OUT

- Zester
- Baking sheet
- Large bowl
- Large pan
- Small bowl
- Olive oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------|---------------------|
| • Garlic | 2 Cloves 2 Cloves |
| • Lemon | 1 2 |
| • Grape Tomatoes | 4 oz 8 oz |
| • Romaine Lettuce | 1 2 |
| • Ciabatta Bread | 1 2 |
| • Chicken Breasts | 12 oz 24 oz |
| • Dried Rosemary | 1 tsp 2 tsp |
| • Parmesan Cheese | ¼ Cup ½ Cup |
| • Mayonnaise | 1 TBSP 2 TBSP |
| • Dijon Mustard | 1 tsp 2 tsp |

HELLO WINE



PAIR WITH
Trilus California
Chardonnay, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Mince or grate garlic. Zest lemon, then cut into halves. Halve tomatoes lengthwise. Cut lettuce into bite-sized pieces. Cut ciabatta into 1-inch cubes.



2 TOAST CROUTONS

Toss ciabatta with a drizzle of olive oil on a baking sheet. Season with salt and pepper. Toast in oven until crisp and golden, 5-6 minutes. Set aside in a large bowl.



3 COOK CHICKEN

Heat a drizzle of olive oil in a large pan over medium-high heat. Season chicken all over with rosemary, salt, and pepper. Add to pan and sear until browned, 2-3 minutes per side. Transfer to a baking sheet. (TIP: You can use the sheet from step 2.) Roast in oven until no longer pink in center, 5-8 minutes.



4 MAKE DRESSING

In a small bowl, whisk together lemon zest, garlic (to taste), half the Parmesan, 1 TBSP mayonnaise, and 1 tsp mustard (we sent more mayonnaise and mustard). Add a squeeze of lemon and a large drizzle of olive oil and whisk to combine. Season with salt, pepper, and more lemon (to taste).



5 TOSS SALAD AND SLICE CHICKEN

Add lettuce, tomatoes, and half the dressing to bowl with croutons. Toss to coat veggies. Once chicken is done roasting, let rest a few minutes, then thinly slice.



6 PLATE AND SERVE

Divide salad between plates, then top with chicken slices. Sprinkle with remaining Parmesan and drizzle with remaining dressing (if desired).

HAIL CAESAR!

You'll be the one receiving all the praise for this supreme salad.

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