

Hail Caesar! Salad

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To make the croutons, preheat the oven to 425°F.

Whisk together

Toss the bread in the oil mixture until well coated. Bake for 15 minutes, turning the cubes halfway through the cooking time, until crisp and browned. Set aside.

To make the Caesar dressing and marinade, whisk together

Marinate

in half of the dressing and refrigerate the remaining dressing until ready to use. It is ideal to allow the chicken to marinate for at least 1 hour or up to 4 hours.

When you are ready to cook the chicken, preheat the oven to 425°F and bake for 30 minutes until just cooked through. Broil the skin to brown it further, if needed. Allow to sit for at least 10 minutes before carving.

When you are ready to assemble the salad, toss

in the reserved dressing and top with slices of chicken, croutons and Parmesan shavings.

2 T Olive oil
1/2 t Maldon salt / 1/4 t fine salt
1/2 t Dried thyme
1/2 t Dried oregano
125 g Whole wheat ciabatta or other crusty bread of your choice, cut into bite-sized cubes

6 T Mayonnaise
4 T Lemon juice
1 t Maldon salt / 1/2 t fine salt
1 t Sugar
2 t Worcestershire sauce
2 Cloves garlic, grated
1 T Dijon mustard
½ C Grated Parmesan

2 Bone-in, skin-on chicken breasts

1 1/2 Hearts of Romaine, washed and torn into bite-sized pieces