

## **Chicken Caesar salad**

### **Ingredients**

2 thick slices crusty white bread  
3 tbsp olive oil  
1 skinless, boneless chicken breast  
1 little gem lettuce

For the dressing

½ garlic clove  
1 tub of grated Italian hard cheese e.g. parmesan, Grano Padano  
5 tbsp mayonnaise  
1 tbsp white wine vinegar

### **Method**

1. Cut the bread into big, squares. Add a little oil, salt and pepper to a frying pan and fry the bread until golden brown. Put the bread to the side to cool.
2. Cut chicken into small piece and fry. Check with the temperature probe the chicken must be above 72° and thoroughly cooked.
3. Slice the lettuce and put in take home dish.
4. To make the dressing put mayonnaise and white wine vinegar into a bowl, add crushed garlic and season with salt and pepper.
5. Stir the lettuce into the dressing and add the chicken and croutons.
6. Sprinkle with parmesan and serve.