

Caesar Salad



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes

Cook Time: minutes

Ingredients

For the dressing:

- 1 tsp Dijon Mustard
- 2 Cloves of Garlic, minced
- 1 tsp of Anchovy Paste
- 1 Tbsp of Lemon Juice
- 1 Tsp of Worcestershire Sauce
- ½ cup of Freshly Grated Parmigiano Reggiano
- 1/3 to ½ cup of Extra Virgin Olive Oil
- Salt and Pepper, to taste

Additional Ingredients

- 8 cups of Mixed Greens or Chopped Romaine Lettuce
- 4 Slices of Sourdough Bread or any bread of your choice, cubed
- 2 Tbsp of Olive Oil
- 3 Hard Boiled Eggs, peeled and quartered

To make the dressing, in a bowl, whisk together the mustard, anchovy paste, lemon juice, Worcestershire sauce, and salt and pepper to taste. Once that's all combined, gradually add in the oil in a slow stream while whisking constantly, add the cheese and whisk to combine it all.

To make the croutons:

- 1) Preheat the oven to 400 degrees, toss the bread cubes with the olive oil and spread them out on a single layer on a baking sheet. Bake them for about 10 minutes or until lightly golden and crispy.
- 2) Add the crispy croutons on top of lettuce and toss with the dressing, arrange the hard boiled eggs around the edges of the platter and serve immediately.

