



Caesar Salad



Ingredients



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| <ul style="list-style-type: none">• 2 hearts Romaine lettuce | <ul style="list-style-type: none">• 2 garlic cloves-minced• 1/4 tsp. salt• 1/4 tsp. black pepper |
| <u>Croutons</u> | <u>Dressing</u> |
| <ul style="list-style-type: none">• 4 slices bread cut 1/2in cubes• 1/4 Cup olive oil | <ul style="list-style-type: none">• 1 Egg yolk• 1 Tbsp. fresh lemon juice |



Directions



Directions for Croutons

- Heat the 1/4 cup olive oil with the minced garlic for just a few minutes
- Put oil with the salt and pepper in a bowl and toss with the cubes of bread
- Spread them on a baking sheet and bake at 350 until browned-about 15

minutes.

Directions for Dressing

1. Whisk the egg yolk, lemon juice, Worcestershire sauce, Dijon mustard, anchovies, salt, pepper and garlic together in a bowl.
2. Continue to whisk as you slowly drizzle in the 1/2 cup olive oil

3. Whisk the grated Parmesan into the dressing.

Putting the salad together

1. Cut the Romaine hearts into wedges and arrange on plate.
2. Add the croutons, and shredded parmesan to the lettuce and drizzle with salad dressing

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