



# COOKING WITH SAFTA

## CATEGORY

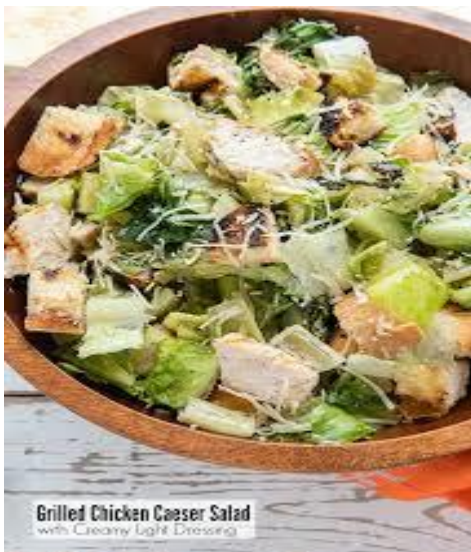
Salad

## Caesar Salad w/Grilled Chicken

### INGREDIENTS

romaine lettuce  
2 egg yolks  
lemon juice  
Dijon mustard  
oil salt, black pepper, paprika,  
garlic, thyme  
anchovies  
day old crusty white bread  
Parmesan cheese  
boneless chicken breast (half a  
breast for a person)

### SAFTA'S SECRETS



### PREPARATION

Marinate chicken breast in oil lemon juice paprika, thyme, garlic salt and pepper.

On the grill or in a skillet grill or fry the marinated chicken breast. Slice into strips.

Slice and cut to cubes the bread.

In a cookie sheet, place the bread.

sprinkle olive oil, and salt, bake at 375 degrees till golden brown.

In a mixing ball mesh 4 anchovies with 1 minced garlic clove, add 1/2 tsp. Dijon mustard, juice from half a lemon, egg yolks whisk well.

Drizzle slowly oil and continue whisking until it looks and takes the consistency of mayonnaise.

Taste, if needed add salt and more lemon juice.

Wash the lettuce make sure they are dry, cut the lettuce, add the croutons, dressing and the grilled chicken.

**Bon Appetite!**