



Not Just Another Chicken Caesar Salad

Makes: 4 servings

Prep Time: 30 minutes Cook Time: 10 minutes

Total Time: 40 minutes

Ingredients

- 3 garlic cloves
- 4 anchovies
- 1 & 1/2 ounces Parmesan, divided
- 1 lemon
- 1 cup mayo
- 1 tsp low-sodium soy sauce
- 2 tsp Dijon mustard
- 1 pound boneless, skinless chicken thighs
- Few heads crisp lettuces (like Little Gem, romaine, or chicories)
- 2 tbsp olive oil
- 2 thick slices of crusty bread

Instructions

Finely chop and smash together the garlic cloves and anchovies until a coarse paste forms. Transfer to a medium bowl.

Finely grate 3/4 cup Parmesan (about 1 1/2 ounces) and add 1/2 cup to the bowl. Zest half of the lemon into the bowl. Stir in the mayo, soy sauce, and Dijon mustard.

Transfer half the dressing to a shallow dish. Pat the chicken thighs dry, season with salt & pepper, then add to the dish and turn to coat.

For croutons, heat the olive oil in a skillet over medium-high. Add the slices of crusty bread and toast until golden brown, 2 to 3 minutes per side. Transfer to a cutting board and season with salt. Cut into croutons.

Heat a large nonstick skillet over medium. Add the chicken and cook until golden brown and juices run clear, about 6 minutes per side. Transfer the chicken to a cutting board.

Separate the leaves of the lettuces and toss into a big bowl. Squeeze half the lemon (about 1 1/2 tablespoons) over the greens, sprinkle with salt, then toss to combine. Add the remaining dressing and remaining 1/4 cup Parmesan and toss to combine. Thinly slice the chicken. Add to the salad and season to taste with salt and pepper, lemon, and Parmesan. Sprinkle croutons over and serve.

Recipe from Food52