



# Ditalini Chicken Caesar Salad

with Parmesan croutons

## (i) You will need

Olive Oil, Salt, Pepper, Cooking Spray Small Pot, Baking Sheet, Colander, Medium Non-Stick Pan, Mixing Bowl

# Before you cook

Take a minute to read through the recipe before you startwe promise it will be time well spent!

- ☐ Preheat oven to **400 degrees**
- ☐ Bring 4 cups water and 1 tsp. salt to a boil in a small
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil and cooking spray
- ☐ Ingredient(s) used more than once: **Parmesan**



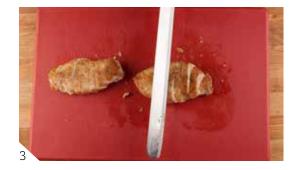
# Prepare the Ingredients

- Halve **baguette** and cut into <sup>3</sup>/<sub>4</sub>" cubes.
- Mince garlic.
- Hold **romaine heart** at root end and chop coarsely.
- Halve tomato lengthwise and slice halves into half-moons.
- · Pat chicken breasts dry, and season both sides with a pinch of salt and ¼ tsp. pepper.



#### Cook the Pasta

- Add pasta to boiling water and stir occasionally until tender, 11-13 minutes.
- Drain pasta in a colander, running under cold water to cool. Set aside.
- While pasta cooks, cook chicken.



#### Cook the Chicken

- Heat 1 tsp. olive oil in a medium non-stick pan over mediumhigh heat.
- Add chicken to hot pan and cook until well-browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove chicken to a cutting board. Rest at least 5 minutes, then cut into 1/2" slices.
- · While chicken rests, bake croutons.



## Make the Croutons

- Place baguette cubes on prepared baking sheet and toss with 1 tsp. olive oil. Season with a pinch of salt and pepper.
- Spread into a single layer. Bake until golden brown, 10-12
- Sprinkle baked croutons with a pinch of **Parmesan** (reserve remaining for dressing and garnish).



## Make Salad and Finish Dish

- In a mixing bowl, combine mayonnaise, garlic, white wine vinegar, half the remaining Parmesan (reserve remaining for garnish), ¼ cup water, and a pinch of pepper.
- Add romaine, tomato, croutons, and cooked pasta to dressing and combine. Alternatively, serve dressing on side to control amount.
- Plate dish as pictured on front of card, garnishing with remaining Parmesan. Bon appétit!

