



Caesar Salad with Homemade Croutons

Servings: 6-8 | Prep Time: 10 Min.
Serving Suggestion: Add Rotisserie Chicken

Ingredients

For the Salad:

- 1 large head (or 2 hearts) of romaine lettuce, washed, dried, and chopped
- Your favorite Caesar salad dressing.
- 1 cup shaved parmesan cheese
- 1 cup croutons

Jeff's Homemade Croutons

- 2 slices of sourdough bread cut in ½" cubes
- 2 T. olive oil
- 1 clove minced garlic
- 2 T. grated parmesan cheese

INSTRUCTIONS:

- Mix olive oil and minced garlic in a bowl. Toss cubed bread. Add to cookie sheet.
- Sprinkle on parmesan cheese.
- Bake at 400° for 8 minutes.



Instructions:

1. Place the chopped romaine lettuce in a large salad bowl.
2. Add and toss in the croutons and half of the parmesan cheese.
3. Drizzle about half of the dressing over the top and toss everything with salad tongs until every leaf is evenly coated. Add more dressing if needed.
4. Finish off with the rest of the parmesan cheese.



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