

DECONSTRUCTED CHICKEN CAESAR SALAD

3 hearts of romaine, washed and dried
3 boneless skinless chicken breasts
1 bottle Caesar dressing
1/2 loaf French bread
3 T. olive oil
2/3 c. shredded Parmesan cheese
1/2 lemon, sliced in quarters
kosher salt
freshly cracked pepper



To make croutons:

Preheat oven to 350 degrees. Cut the French bread into 3/4" slices and each slice into 3/4" cubes. Place on a parchment lined baking sheet. Drizzle with olive oil and sprinkle with salt and pepper; toss with hands to coat bread.

Bake for 15 minutes, or until crispy, turning cubes occasionally. Remove from oven and let cool completely. Can be done ahead.

To make chicken:

Place chicken breasts in a Ziploc bag and pour 1/2 bottle of Caesar dressing over all. Seal and refrigerate for at least one hour, or as long as overnight to marinate.

Heat grill and cook chicken until juices run clear. Remove and let rest for 5 minutes. Slice. Cool chicken. Can be done ahead.

To arrange salad on platter:

Chop romaine leaves into bite-sized pieces and heap on platter. Add cooled chicken atop middle of lettuce. Add a generous handful of croutons. Sprinkle Parmesan cheese across lettuce. Add lemon wedges. Serve remaining salad dressing, salt, and pepper on the side.

Serves 4.