

Caesar Salad

Preparation : 10 minute
Cooking Time : 20 minutes
Serves : 4

INGREDIENTS

<ul style="list-style-type: none">• Bread stick• 1 tsp olive oil• 4 bacon rashers• ½ cup grated parmesan cheese	<ul style="list-style-type: none">• 60g butter• 2 cloves garlic• 2 chicken breasts• 1 cos lettuce
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DRESSING

<ul style="list-style-type: none">• 1 egg• 2 tbsp lemon juice• ¼ cup parmesan cheese	<ul style="list-style-type: none">• ¾ cup olive oil• 1 clove garlic• 1 tsp Dijon
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METHOD

1. Cut bread stick into slices.
2. Melt butter in microwave
3. Stir in oil, garlic. Toss bread in mixture till coated. Transfer to oven bake for 10 minutes on 160 degrees C. Remove and allow to cool.
4. Fry bacon till crisp.
5. Cook chicken and then cut into 1cm thick slices.
6. Combine lettuce, bacon, chicken and bread with parmesan cheese

Dressing:

Blend all ingredients until smooth. Slowly add oil while blending. Add to salad.

ACKNOWLEDGEMENTS

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