Caesar Salad



FOODSERVICE

SERVING SIZE: 6

In This Recipe

- 3 cups Country Bread with crusts, torn in 1" pieces
- 3 tablespoons Olive Oil
- 3 units Romaine Hearts, leaves seperated
- As Needed Salt To Taste
- As Needed Black Pepper to Taste
- 2 tablespoons Parmigiano-Reggiano, Grated
- 1/2 cup Caesar Dressing View Recipe

Preparation

- 1. Preheat Oven to 375F.
- 2. In a medium sized bowl toss Bread with Olive Oil, Salt and Pepper. Lay on baking sheet, toss occasionally until golden brown 10-15 minutes.
- 3. In a medium sized bowl combine Lettuce, Parmigiano-Reggiano, Croutons and Dressing. Toss and serve immediately.
- 4. If protein is desired: Add Grilled Chicken, Shrimp, Steak, or other protein substitute.

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