



3059-JK Hopyard Road . Pleasanton, CA 94588
(925) 600-7267 . www.pansonfire.com

It turned HOT again. Not doing much cooking on the stovetop is a welcome idea, so how about using some leftover rotisserie chicken and make an entrée Caesar salad with Parmesan croutons. You're out of the kitchen in under half an hour with a delicious summertime dinner to enjoy. – Chef Linda

Chicken Caesar Salad (serves 4)

2 c chopped cooked chicken	2 heads romaine lettuce, torn (8-10 cups)
2 Tbsp lemon juice	1 to 2 anchovy fillets, to taste
1 large clove garlic	Pinch of salt
1 tsp Dijon mustard	¼ c olive oil
1 coddled egg or 2 Tbsp mayonnaise	¼ c grated Parmesan cheese

1. In the bottom of a salad bowl or other large bowl, make a paste of mashing garlic and anchovies with a pinch of salt.
2. Whisk in the egg (or mayonnaise), Dijon mustard, lemon juice and olive oil. Lastly add the cheese. Taste and add additional salt or pepper as desired.
3. Add the greens to the bowl and toss to coat with the dressing. Add the chicken and toss again.
4. Serve the salad with Parmesan croutons (see recipe below) and garnished with additional anchovy, cheese or some grape tomatoes.

Parmesan Croutons

4 thick (1") slices Italian or French bread
¼ c butter
3 Tbsp grated Parmesan cheese
2 garlic cloves, finely minced

1. Preheat oven to 300°F. Line a baking sheet with a silicone mat or parchment.
2. Cut bread into 1" cubes (you should have about 3-4 cups).
3. Melt butter in a small saucepan and add the garlic. Simmer for a minute for the garlic to become aromatic. Don't let the butter brown.
4. Transfer the garlic butter to a large bowl and stir in the Parmesan cheese. Add the bread cubes and toss until bread is well-coated.
5. Spread the bread cubes on the prepared pan and bake for 10 minutes. Stir then bake about 10 minutes more or until the bread cubes are crisp and golden brown.
6. Cool completely before service.

Shopping List: rotisserie chicken, romaine lettuce, French or Italian bread

Equipment Needed: Cutting board and knife, salad bowl, whisk, baking sheet, silicone mat, saucepan, high heat spoon, measuring cups and spoons

Pantry Staples: lemon, anchovy filets, garlic, Dijon mustard, butter, Parmesan cheese, olive oil, egg (or mayonnaise), salt & pepper