

Chicken Caesar Salad

Makes: 4 serves

Cost: \$4.06 per serve Excluding Iceberg lettuce, Mayonnaise, Dijon mustard, Salt and Pepper

Time: 60 minutes

Difficulty: 5/10

Allegedly made first by an Italian chef in Mexico. Following the way dad made this at home, but using sauce from Recipe Tin Eats and egg technique from Australian Eggs.

  [Recipe Tin Eats](#) and egg technique from [Australian Eggs](#) 

Ingredients

● Chicken thigh	500 grams	● Worcestershire sauce	1 tbsp
● Iceberg lettuce	0.5 whole (8 cups)	● Parmesan	100 grams (0.5 cup grated)
● Tomato	4 whole	● Garlic	3 cloves
● Eggs	4 whole	● Lemon	0.5 whole (2 tbsp juiced)
● Bread	6 whole (slices)	● Milk	3 tbsp
● Mayonnaise	1 cup	● Salt	0 to taste
● Dijon mustard	2 tsp	● Pepper	0 to taste

Method

1. Place 2 whole chicken thighs in pan on high heat. Sear and then place lid on, reduce heat if it burns, flip, repeat. Do 2 batches, 2 thighs at a time.
2. Half fill a medium saucepan with cold water, place eggs in the water and heat on medium until it starts to simmer.
3. Juice lemon and crush garlic. Mix all sauce ingredients in a bowl.
4. When eggs are simmering, start a 6 minute timer.
5. Cut tomato and lettuce into large chunks, wash lettuce.

6. Prepare a bowl of ice water for eggs.
7. Remove eggs from heat into ice water, then peel shells and cut into quarters.
8. Toast bread and cut into 16 pieces per slice.
9. Combine all ingredients and toss.