

Caesar Salad Recipe

Prep Time: 20 minutes **Cook Time:** 10 minutes **Total Time:** 30 minutes

Classic Caesar Salad with crisp homemade croutons and a light caesar salad dressing.

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Skill Level: Easy

Cost to Make: \$6-\$10

Servings: 4 servings as a side salad

Ingredients

For the Croutons:

- 1/2 French Baguette, cut in half and thinly sliced (1/4" thick)
- 3 Tbsp **extra virgin olive oil**
- 1 tsp minced garlic, 2 small cloves
- 2 Tbsp grated parmesan cheese

Caesar Salad dressing:

- 2 small garlic cloves, minced (1 tsp)
- 2 tsp **dijon mustard**
- 1 tsp **Worcestershire sauce**
- 2 tsp **fresh lemon juice**
- 1 1/2 tsp red wine vinegar
- 1/3 cup **extra virgin olive oil**
- 1/2 tsp **sea salt**, or to taste
- 1/8 tsp black pepper, plus more to serve

For the Caesar Salad:

- 1 large romaine lettuce, (or 2 small heads romaine)
- 1/3 cup parmesan cheese, shredded or shaved

Instructions

How to Make Croutons:

1. Preheat oven to 350°F. Cut the baguette in half lengthwise through the top of the baguette then slice diagonally into 1/4" thick pieces. Place the breads onto a baking sheet.
2. In a small bowl, combine 3 Tbsp extra virgin olive oil and 1 tsp of finely minced garlic. Drizzle the garlic oil over the croutons and sprinkle the top with 2 Tbsp grated parmesan cheese.
3. Toss until evenly coated. Spread in a single layer over the baking sheet and bake at 350°F until light golden and crisp (10-12 minutes), or to desired crispness.

How to Make Caesar Salad Dressing:

1. In a small bowl, whisk together garlic, dijon, Worcestershire, lemon juice and red wine vinegar.
2. Slowly drizzle in extra virgin olive oil while whisking constantly.
3. Whisk in 1/2 tsp salt and 1/8 tsp black pepper, or season to taste.



How to Make Caesar Salad:

1. Rinse, dry and chop or tear the romaine into bite-sized pieces. Place in a large serving bowl and sprinkle generously with shredded parmesan cheese and cooled croutons. Drizzle with caesar dressing and toss gently until lettuce is evenly coated.

Recipe Notes

Note on Nutrition Label - the croutons recipe makes enough for 2 full salads or 8 servings which is reflected in the "per serving" nutrition label.

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