



Caesar Salad with a Twist

Makes		From the garden:	Cos lettuce, carrots, parsley, garlic
--------------	--	-------------------------	---------------------------------------

Equipment	Ingredients
------------------	--------------------

	<p style="text-align: center;">Salad</p> <ul style="list-style-type: none"> ▪ 12 wonton wrappers ▪ 2 ½ cups cos lettuce ▪ 1 cup cooked chicken ▪ 1 ½ rashers bacon ▪ ¼ cup diced bread (stale) ▪ 2 tablespoons shaved parmesan cheese ▪ 2 tablespoons fresh parsley (finely chopped) ▪ Salt ▪ Olive oil <p style="text-align: center;">Dressing</p> <ul style="list-style-type: none"> ▪ 1 clove garlic ▪ 2 tablespoons lemon juice ▪ 1 teaspoon Dijon mustard ▪ 1 teaspoon Worcestershire sauce ▪ 1 cup mayonnaise ▪ ½ cup freshly grated parmesan cheese ▪ Milk (to ad consistency) ▪ ¼ teaspoon salt ▪ Black pepper
--	---

What to do

- | |
|--|
| <ol style="list-style-type: none"> 1. Preheat oven to 180 degrees. Fit the wonton wrapper into each hole on a standard size muffin tin. Spray the wontons lightly with olive oil spray. Bake for 8 to 10 minutes, until golden and crispy .Remove from the oven and set aside to cool . |
|--|

2. Heat a small non stick frypan over high heat. Add bacon and sauté until crispy, then remove and drain on absorbent paper towel.
3. Return pan to stove, reduce heat to medium high and spray pan with oil. Add finely chopped bread. Shake pan to brown evenly. Remove mini croutons from pan and scatter over a pinch of salt. Set aside.
4. Place dressing ingredients in a blender and whiz until smooth. If it seems a little too thick, use a tiny splash of milk to adjust consistency.
5. Place cos lettuce, chicken and bacon in a large bowl with 6-8 tablespoons of dressing and toss gently to combine
6. Divide the salad between the wonton cups, top with croutons, shaved parmesan and a sprinkle of parsley.
7. Serve immediately

NOTE left over dressing can be stored in refrigerator for up to 7 days.