

EASY CAESAR SALAD

SERVES 8

Adapted from *Cooking with Class*, Charlotte Latin School

Croutons:

Cut loaf of bread into bite-size pieces. Toss with enough olive oil to coat. Season with salt and pepper.

Bake at 350° approx 15 min, tossing once, until browned.

Once completely cooled, store in an airtight container.

Dressing:

Combine all ingredients. Chill for several hours.

Toss salad, croutons, and dressing to taste.

DEEDEE'S NOTES:

- Salad may be prepped earlier in the day. Croutons may be prepared earlier in the day. Dressing may be prepared up to a week in advance.
- Increases well.

INGREDIENTS

SALAD

6–8 cups torn Romaine lettuce

½ cup shredded Parmesan

CROUTONS

1 loaf Italian bread

Olive oil, approx ½ cup

Salt and pepper

DRESSING

¼ cup lemon juice

¼ cup olive oil

½ tsp pepper

1 tsp Worcestershire sauce

½ tsp garlic powder

½ tsp salt

1 egg, beaten

