



Caesar Salad with Sautéed Chicken, Bacon & Gaelic Bread

Makes 4 Large Meal Size Salads (Or reduce portions to make 8 smaller salads)

Ingredients For Salad:

16 oz Pre washed Romaine lettuce
8 oz Caesar Salad Dressing (use half now save half)
.75 oz or half the Croutons
3oz Bacon Bits
16 oz Chicken Strips (cook or save the remaining chicken we gave you lots.)
2 oz Parmesan Cheese
2 fl oz water
1 fl oz Vegetable oil or olive oil

Ingredients for Gaelic Toast:

2 Baguette Loaves (slice in Half lengthwise)
2oz Whiskey Butter

Directions For Caesar Salad:

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
2. Use a large mixing bowl and add your 16 ounces of Chopped Romaine
3. Add your 8 ounce of Caesar Dressing, Croutons, Bacon Bits and lightly mix.

Directions For Sautéing Chicken:

1. In a large non stick frying pan add water & oil, on medium to high heat
2. Add Chicken Breast strips to the pan, cook on one side first then turn the chicken to cook on the other side, ensuring even and thorough cooking of the chicken. Chicken must reach a internal temperature of 165 degrees Celsius. Start with the stove on high and then gradually lowering the temperature as chicken becomes fully cooked. If the water evaporates and chicken starts to burn add more water.
3. Chicken may be simple seasoned with salt & pepper or your favorite spice.

Directions For Gaelic Toast:

1. Slice Baguette Loaf length wise with a serrated knife
2. Spread Whiskey butter evenly on both cut sides
3. Lay cut loaves butter side up on a cookie sheet pan
4. Set your oven to broil
5. Place sheet pan in the middle rack of the oven, watch carefully as to not to burn the toast, takes about 3 mins until golden brown

Serving:

1. Place tossed Caesar Salad in a serving bowl, add cooked chicken breast, sprinkle with remaining Parmesan Cheese, serve Gaelic Toast on the side.

Stay at Home Be Safe & Enjoy!