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## **Caesar Salad with Grilled Chicken and Gluten-Free Croutons**

*(gluten-free, dairy-free)*

[By Gluten-Free Nosh](#)

### ***Gluten-Free Croutons:***

#### **Ingredients:**

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 2 gluten-free hot dog rolls, cut into cubes
- Salt
- Pepper

#### **Method:**

1. Heat olive oil and garlic in a large skillet over medium heat for 2 minutes.
2. Toss in the bread cubes, and season with salt and pepper to taste. Stir to coat with olive oil and saute croutons until golden, about 5 to 8 minutes.

### ***Caesar Salad Dressing:***

#### **Ingredients:**

- 4 anchovy fillets (or 2 teaspoons anchovy paste)
- 3 tablespoons lemon juice
- 2 cloves garlic, peeled
- 1 tablespoon Dijon mustard
- 1 tablespoon balsamic vinegar
- 1 tablespoon mayonnaise
- 1 teaspoon Worcestershire sauce
- 1/2 cup olive oil

#### **Method:**

1. Place the anchovies, lemon juice, garlic, Dijon mustard, balsamic vinegar, mayonnaise and Worcestershire sauce in a blender, and blend well.
2. While the blender is running, slowly add the olive oil until emulsified.

### ***Caesar Salad:***

#### **Ingredients:**

- 2 heads romaine lettuce
- 2 chicken breasts, grilled and sliced
- Caesar salad dressing

- 2 hardboiled eggs, each cut into 4 wedges
- Gluten-free croutons

**Method:**

1. In a large, wide bowl, arrange some whole spears of romaine lettuce, so they fan out of the sides of the bowl. Tear remaining romaine spears into strips and place in the bottom of the bowl.
2. Add grilled chicken strips and drizzle Caesar dressing over lettuce and chicken. Top with wedges of hardboiled eggs and gluten-free croutons. Serve with extra dressing on the side.

**Yield:** 4 servings