



# Eat Seasonably Caesar Salad

*The classic Caesar Salad, topped with anchovy and parmesan, is one of the simplest and tastiest things to do with an in-season lettuce.*



## What you need

Serves 4

### Salad

- 1 Small Ciabatta Loaf
- 1 tbsp Olive Oil
- 1 Clove of Garlic
- Sea Salt
- 2 Small Cos Lettuce, washed
- 50g Parmesan Shavings
- 1 x 50g Anchovy Fillets (save the drained juice for the dressing)

### Dressing

- 1 tbsp Dijon Mustard
- 1 tbsp Lemon Juice
- 2 tbsp Olive Oil
- 60ml Yogurt
- Dash Tabasco Sauce
- Freshly ground Black Pepper & salt

## Directions

- Make the croutons: preheat the oven to 180C/ 350F/ Gas 4
- Cut or tear the bread into 2.5cm pieces
- Put into a baking tray, sprinkle with sea salt, olive oil & garlic. Cook for 10 minutes and cool
- To make the dressing, whisk all the ingredients together in a bowl
- Arrange the lettuce in a shallow bowl, tearing any of the larger leaves in half
- Toss the leaves with the dressing and sprinkle over the parmesan, anchovies & croutons
- Serve in the large bowl or individually
- Makes a great starter or light lunch in the summer, chicken breasts can be added to make a more substantial meal



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