



**BOSCH**

Invented for life

# Chicken Caesar Salad.

## Ingredients:

### Salad Dressing:

- 3/4 cup Mayonnaise
- 1 ½ tbsps Mustard
- 3 Garlic Cloves (Smashed)
- 2 tbsps Lemon Juice
- ½ tbsps Grape Vinegar
- Pinch of Salt
- Pinch of Ground Black Pepper
- 1 cup Oil
- Pinch of Dried Oregano
- ¼ cup Yoghurt

### Salads:

- 3 cups Romaine Lettuce
- Arugula (Gerger)
- 3 pieces Chicken Breast
- Cajun Spices
- Pinch of Black Pepper
- Parmesan Cheese (Grated)
- Pinch of Dried Oregano
- Croutons (Store-bought)

## Instructions:

### For salad dressing:

- In a bowl, put all the ingredients and mix well using a hand whisk until blended. Set aside.

### For salad preparation:

- First clean and wash your vegetables. Then strain the excess water.
- While straining the vegetables, prepare your chicken breast. Rub the black pepper and Cajun spices all over the chicken breast, then grill. Don't overcook to keep the chicken meat soft and juicy. After grilling cut into strips, then set aside.
- Take the vegetables. Cut the romaine lettuce into strips then add arugula leaves. Mix them together, then put in your salad plate. Put all over the grated parmesan cheese.
- Top with the grilled chicken breast and croutons.

