



6 SERVINGS



40 MINUTES



360 CALS

Creamy and Crunchy, This Caesar Salad Recipe Is Sure to Please

GABRIELLE BALINGIT

Ingredients

- 2 tbsp lemon juice
- 1 clove garlic, grated or finely minced
- 1/2 tsp Worcestershire sauce
- 1 tsp Anchovy paste
- 1 tsp Dijon mustard
- 1 cup mayonnaise
- 1/2 cup Parmesan cheese, finely grated
- 1/4 tsp freshly ground black pepper
- 1/4 tsp salt
- 3 hearts Romaine lettuce, chopped
- 1 cup cherry tomatoes, halved
- 1/2 cup cooked bacon
- 1/2 cup Parmesan cheese, shaved
- 1 cup croutons
- 1 fried egg per person

Instructions



PREP: 30M

| COOK: 10M

| READY IN: 40M

1. For the dressing: whisk together the lemon juice, garlic, anchovy paste, Worcestershire sauce, and Dijon mustard until well incorporated. Add in the mayonnaise and whisk until emulsified. Once combined, season with Parmesan cheese, salt, and pepper to taste. Store in the fridge if not using immediately.
2. In a medium sized bowl, add in the chopped hearts of Romaine. Top with the bacon and tomatoes. Next add the Parmesan cheese.
3. Dress the salad. Before serving, add a fried egg on top of each serving.