



Ingredients

Chicken

- 3 chicken breasts
- 1 ½ tsp Salt
- 2 tsp garlic and parsley
- 1 tsp chicken seasoning
- 1 tsp onion powder
- 1 tsp paprika
- 1 lemon
- drizzle of olive oil

Croutons

- ¼ cup olive oil
- 1 tsp garlic powder
- ½ tsp salt
- ½ tsp Oregano
- ½ tsp parsley
- Half loaf of French bread

Dressing

- 3 cloves of garlic (minced)
- 1 ¼ tsp anchovy paste
- ½ tsp salt
- 2 tsp Dijon mustard
- 4 tbsp lemon juice (freshly squeezed)
- ¾ cup mayonnaise
- 1 tsp black pepper
- ¼ cup olive oil
- ½ cup grated parmesan cheese
- 2 heads of Romaine lettuce



Chicken

1. Season chicken breast with salt, garlic and parsley, chicken seasoning, onion powder, paprika, lemon juice, & evoo.
2. Place on baking tray and allow chicken to marinate x two hours
3. Roast in the oven at 400 degrees Fahrenheit for 15 - 20 minutes then allow to rest.

Homemade Croutons

1. Preheat the oven to 375 degrees
2. Line a baking sheet with foil (or parchment paper)
3. Mix together olive oil, garlic powder, salt and oregano
4. Cut a loaf of bread in half then cut into two lengthwise, and brush with olive oil mixture. Drizzle remaining olive oil onto a baking sheet. Cut into cubes and arrange on baking sheet
5. Bake in the oven for 10-15 minutes or until golden brown. (Times may vary depending on thickness of squares)

Dressing

1. In a large mixing bowl, whisk together garlic, salt, anchovy paste and Dijon mustard.
2. Whisk in lemon juice thoroughly then add mayonnaise and whisk until smooth
3. Add black pepper then slowly stream olive oil into mixture and whisk continuously while streaming.
4. add freshly grated parmesan cheese and whisk to combine.

Assembly

Cut romaine lettuce heads lengthwise into halves, rinse and dry.

Arrange romaine lettuce halves on a tray & drizzle with dressing. Top with chicken and croutons then drizzle with more dressing & shredded parmesan cheese. Enjoy!

