Caesar Salad

Ingredients:

- ½ Kg. Chicken Breast (boneless, skinless)
- Vegetable Oil
- Salt
- White Pepper

- Toast Bread
- Olive Oil
- Oregano

- 200 gr. Mayonnaise
- 50 gr. Lemon Juice
- 1 TSP Anchovy Paste
- 1 TSP Dijon Mustard
- 1 TSP Worcestershire Sauce
- 1 Garlic Clove Minced
- ½ Cup Parmesan Cheese Powder

- 300 gr. Iceberg Lettuce
- Fresh Mushrooms for garnishing
- Parmesan Cheese slices for garnishing

Iceberg Lettuce   *Anchovy Paste*   *Chicken Breast*

Chicken Preparation:

1. Cut each **Chicken Breast** in half then cut each half into thin tall slices.
2. In a cooking pan add some **Vegetable Oil** then put the **Chicken** in it.
3. Pour some **Vegetable Oil** on each **Chicken** piece, and then add **Salt** and **White Pepper**.
4. In a preheated oven, cook the **Chicken** for **30 to 40 min** on **200°C** flame from below. You can flip the chicken to the other side in the middle of the cooking.
5. Once cooked, set aside to cool.

Crouton Preparation:

1. Cut the **Toast Bread** into small squares (removing the sides), 9 squares for each toast bread piece.

2. In a cooking pan, put the cut bread and pour over them **Olive Oil** and **Oregano**.
3. In a preheated oven, bake the bread till they get brown color, flipping once, on **200°C**, flame from below.
4. Once baked, set aside to cool.

Sauce Preparation:

1. In a mixing bowl, mix the **Mayonnaise** and **Lemon Juice** to create *Lemon Mayo Sauce*.
2. In another mixing bowl, mix the **Anchovy Paste**, **Dijon Mustard**, **Worcestershire Sauce**, and **Garlic Clove**.
3. Pour the **Mustard** mixture over the **Mayonnaise** mixture and mix very well.
4. Add the **Parmesan Cheese Powder** and mix very well.

Salad Preparation:

1. Cut the **Iceberg Lettuce** into small squares.
2. Add the **Sauce** and mix will till all the lettuce is coated.
3. Cut the **Fresh Mushrooms** into small slices.
4. On top of the lettuce mixture put the **Crouton**, **Fresh Mushrooms**, **Chicken**, and the **Parmesan Cheese Slices**.
5. Serve fresh.