

# Homemade Caesar Salad

WITH WHITE LEMON BALSAMIC +  
EXTRA VIRGIN OLIVE OIL



## Ingredients

### Caesar Salad

- 1 head of crisp Romaine lettuce, leaves separated
- 1 cup homemade garlic croutons (recipe below)
- 1/2 cup homemade Caesar dressing (recipe below)
- Anchovy fillets (for low sodium, leave out)
- 1/2 cup grated Parmesan cheese

### Caesar Dressing

- 1/2 cup Greek or plain yogurt
- 2 tablespoons grated fresh Parmesan cheese
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1 clove garlic, minced
- 1 teaspoon anchovy paste
- 2 tablespoons White Lemon Balsamic Vinegar
- Salt and black pepper to taste
- 1/3 cup Extra Virgin Olive Oil (of choice)

### Garlic Croutons

- 4 cups of day-old bread, cut into 1-inch cubes
- 1/2 cup Garlic Infused Olive Oil
- 1 Garlic and Herb Dipping Spice Pack
- Salt and pepper to taste

## Directions

### For Croutons:

1. Preheat your oven to 375°F (190°C).
2. In a large bowl, toss the bread cubes with the garlic-infused olive oil until all the cubes are well coated.
3. Sprinkle the entire premixed garlic and herb spice pack over the bread cubes.
4. Add salt and pepper to taste. Mix thoroughly to make sure the spices are evenly distributed.
5. Spread the seasoned bread cubes in a single layer on a baking sheet.
6. Bake in oven for about 15-20 minutes or until the croutons are golden brown and crisp. Remember to toss them halfway through the baking time.
7. Once the croutons are golden and crisp, remove them from the oven and let cool.

### For Dressing:

1. In a bowl, combine Greek yogurt, Parmesan cheese, Dijon mustard, Worcestershire sauce, minced garlic, anchovy paste (if using), and white lemon balsamic vinegar.
2. Gradually whisk in extra-virgin olive oil until the dressing is well emulsified.
3. Season with salt and black pepper to taste.
4. Refrigerate the dressing for at least 30 minutes before use.

### For Salad:

1. Separate the leaves of the Romaine lettuce
2. Scatter the croutons over the Romaine lettuce leaves.
3. If desired, add anchovies to the salad.
4. Pour the Caesar dressing over the salad.
5. Grate Parmesan cheese directly over the salad, evenly distributing it.



## Notes