

Caesar salad with lemon chicken



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Preparation 25 mins | Cooking 15 mins | Serves 4

- 1 tbs olive oil + extra for brushing
- 1 lemon, juiced
- 2 garlic cloves, crushed
- 500g chicken thigh fillets, trimmed
- 100g thin sliced pancetta
- 2 baby Cos lettuce, washed and chilled
- 3 soft-boiled eggs, peeled and quartered lengthways
- 75g parmesan, shaved
- ½ cup store-bought Caesar salad dressing
- Char-grilled sourdough bread, to serve

STEP 1 Combine 1 tbs oil, lemon juice, garlic and salt and pepper in a medium shallow dish. Add chicken and turn to coat, cover and refrigerate for 15 minutes.

STEP 2 Preheat a char-grill or barbecue plate on medium-high heat. Char-grill or barbecue pancetta until crispy. Transfer to a plate lined with paper towel and set aside to cool. Char-grill or barbecue chicken for 4-5 minutes on each side or until just cooked through. Transfer to a tray, cover with foil and set aside.

STEP 3 Trim and cut lettuce lengthways into thick wedges. Thickly slice chicken. Arrange lettuce, chicken, pancetta and eggs on a serving platter. Sprinkle with parmesan. Serve with Caesar salad dressing and char-grilled sourdough bread.