

Caesar Salad Crouton Cups

Serves Four as a Side Dish

Ingredients

Crouton Cups

- 8 slices white bread, ends removed
- 2 tablespoons olive oil
- kosher salt
- freshly ground pepper

Dressing Ingredients

- 1 clove garlic, minced
- 1 teaspoon red OR white wine vinegar
- 1 tablespoon freshly squeezed lemon juice
- 1 teaspoon Dijon mustard
- 1/4 cup extra virgin olive oil
- 1 tablespoon mayonnaise
- 1/2 teaspoon anchovy paste
- kosher salt to taste
- freshly ground pepper to taste

Salad Ingredients

- 1 head Romaine lettuce
- 2 - 3 tablespoons shaved parmesan cheese



Steps

1. Preheat oven to 350°F. Using a muffin tin (or small ramekins) brush the interior cups of the pan with olive oil. With a rolling pin, flatten out the bread slices and brush both sides of the bread with olive oil. Sprinkle the tops with salt and pepper. Bake until golden brown - about 15 minutes. Let fully cool before removing from pan. Set aside.
2. Place all dressing ingredients into a mini food processor or blender. Puree until smooth. Pour dressing into a large bowl. (or whisk ingredients together well). Set aside.
3. Chop the romaine and put into a large serving bowl. Pour dressing on top and gently toss together. Fill the crouton cups. Top with the shaved parmesan cheese. Serve immediately.