

HEALTHY EATING @ home

Recipe brought to you by Paolo Vasapoli, Executive Chef, Food Services

Fall Caesars Salad



Ingredients

- ¼ cup Parmigiano cheese, grated
- ¼ cup mayonnaise
- 2 tbsp milk
- 1 tbsp lemon juice
- 1 tbsp Dijon mustard
- 1 clove garlic, minced
- Dash cayenne pepper
- Head of romaine lettuce, torn into bit-sized pieces
- Panettone croutons
- ¼ cup (or more) fresh Pomegranate arils (seeds)
- Additional Parmigiano cheese, if needed

Instructions

1. In a small bowl, whisk together the first seven ingredients.
2. Place romaine lettuce in a large bowl and drizzle with dressing. Toss to coat.
3. Top with croutons, additional cheese (if desired) and pomegranate seeds.

Making Panettone Croutons:

1. Preheat oven to 300F. Cut panettone into cubes and place on parchment lined baking sheet. Bake until dark golden brown and crispy on the outside – about 45 minutes.
2. Remove from the oven and set aside. The croutons will continue to crisp up as they cool.

Buon Appetito!!