



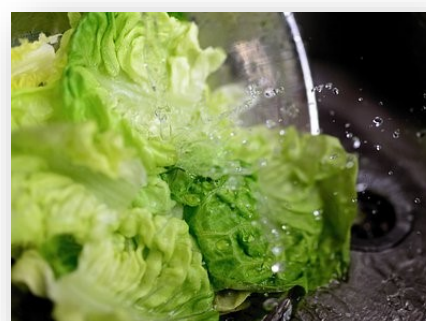
## Make Your Own - Classic Caesar Salad

Try our Kids Country recipe, there are many recipes available.

You can adapt fillings to your taste!

### Ingredients

- 1 head of romaine lettuce, torn into bite-size pieces
- 2 tbsp. mayonnaise/ 2 chopped anchovy fillets
- 6 tbsp. grated Parmesan cheese
- 1 hard boiled egg, bacon or chicken cut into slices
- 1 teasp Worcestershire sauce
- 1 teasp Dijon mustard
- lemon juice/ pepper and salt, to taste
- 1 slice thick bread (cut into cubes) rapeseed oil



### Method

1. In a large bowl mix mayonnaise, anchovies, two tbsps. of Parmesan cheese, Worcestershire sauce, mustard, and lemon juice.
2. Season with salt and black pepper to taste. Refrigerate until ready to use.
3. In a frying pan, heat oil add the bread cubes . Cook until they are lightly browned on both sides. Remove the bread cubes and season with salt and pepper.
4. Wash lettuce, dry and place in a large bowl. Add the remaining Parmesan cheese and seasoned bread cubes with the dressing above.
5. Add hard boiled egg, bacon or chicken slices and serve.
6. You can also use these ingredients to make lettuce wraps, which will make for a healthy evening snack.

**Always ask for an adult's permission before cooking in the kitchen.**

