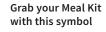




# Chicken & Bacon Caesar Salad

with Croutons & Parmesan Cheese







Cucumber





Lemon & Herb



Chicken



Bake-At-Home



Ciabatta



Caesar Dressing



Parmesan Cheese

Leaves



The favourite of favourites, the salad for salad haters... if you haven't attempted to make a classic Ceasar salad yet, now's your chance! You're not going to believe how simple it is to do the whole thing yourself, from crunchy croutons to bacon and chicken topped with Parmesan cheese. Once you've got this down, supermarket salads will be a distant memory.

**Pantry items** Olive Oil

SHX



# Before you start

Wash your hands and any fresh food.

#### You will need

Large frying pan

# Ingredients

	2 People
olive oil*	refer to method
cucumber	1
spring onion	1 stem
lemon & herb chicken	1 packet
diced bacon	1 packet (90g)
bake-at-home ciabatta	1
mixed salad leaves	2 medium bags
caesar dressing	2 packets
Parmesan cheese	1 medium packet

## \*Pantry Items **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4578kJ (1094Cal)	897kJ (214Cal)
Protein (g)	41g	8g
Fat, total (g)	34g	6.7g
- saturated (g)	7.7g	1.5g
Carbohydrate (g)	81.5g	16g
- sugars (g)	5.4g	1.1g
Sodium (mg)	2238mg	438mg

The quantities provided above are averages only.

# Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# Get prepped

- Thinly slice **cucumber** into rounds. Thinly slice **spring onion**.
- Cut lemon & herb chicken into 2cm chunks.



## Cook the chicken & bacon

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- When oil is hot, cook **diced bacon**, breaking up with a spoon and tossing occasionally, until browned and cooked through, **5-6 minutes**.
- In last minute, add chicken, tossing, until heated through.



## Toast the croutons

- Meanwhile, slice bake-at-home ciabatta in half lengthways.
- Toast or grill ciabatta to your liking. Drizzle with olive oil and season with salt and pepper, then tear into bite-sized chunks.
- In a large bowl, combine mixed salad leaves, cucumber and ½ the caesar dressing. Season.



## Serve up

- Divide salad between bowls. Top with croutons, chicken and bacon.
- Drizzle over remaining caesar dressing. Sprinkle with Parmesan cheese and spring onion to serve. Enjoy!



Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate



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