



Chicken & Bacon Caesar Salad

with Croutons & Parmesan Cheese

Grab your Meal Kit with this symbol



Cucumber



Spring Onion



Lemon & Herb Chicken



Diced Bacon



Bake-At-Home Ciabatta



Mixed Salad Leaves



Caesar Dressing



Parmesan Cheese

Prep in: **15 mins**
Ready in: **20 mins**

The favourite of favourites, the salad for salad haters... if you haven't attempted to make a classic Caesar 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

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 medium packet
bake-at-home ciabatta	1
mixed salad leaves	2 medium packets
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.



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 half the **caesar dressing**. Season.



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.



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!

We're here to help!

Scan here if you have any questions or concerns



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