



# Serrano Ham Caesar Salad Bowl

with Ciabatta Croutons & Parmesan



Master a homemade Caesar dressing



Parmesan Cheese



Serrano Ham



Roma Tomato



Chopped Cos Lettuce



Rosemary



Bake-At-Home Ciabatta



Garlic Aioli



Dijon Mustard

Hands-on: 20 mins  
Ready in: 30 mins

The favourite of favourites! The salad for salad haters! If you haven't attempted to make a delicious 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 rosemary croutons to crispy serrano ham and fresh Parmesan cheese, once you've got this baby down, soggy supermarket salads will be a distant memory.

**Pantry Staples:** Olive Oil, Eggs (Optional), Water

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **medium saucepan, chef's knife, chopping board, fine grater, large slotted spoon, two large bowls, oven tray** lined with **baking paper, medium bowl** and a **spoon**.



### 1 GET PREPPED

Preheat the oven to **200°C/180°C fan-forced**. Bring a medium saucepan of water to the boil. Pick the **rosemary** leaves and finely chop until you have **1 tsp for 2 people/ 2 tsp for 4 people**. Finely grate the **Parmesan cheese**. Finely slice the **Roma tomato**. Roughly tear the **serrano ham** into strips.



### 2 BOIL THE EGGS (OPTIONAL)

Gently place the **eggs** into the saucepan of boiling water using a large slotted spoon. Reduce to a gentle simmer and cook for **6-7 minutes**, depending on your preference. **TIP:** *Cook for 6 minutes if you like your yolk medium, or 7 minutes if you prefer your yolk hard.* Turn off the heat, remove the eggs and transfer to a large bowl of cold water. Once cool, peel the eggs and discard the shells. Slice in half.



### 3 BAKE THE CROUTONS

While the eggs are boiling, slice (or tear) the **bake-at-home ciabatta** into 1 cm chunks. Place the ciabatta chunks on an oven tray lined with baking paper. Sprinkle over the **rosemary**, **drizzle** with **olive oil** and season with a **pinch** of **salt** and **pepper**. Place in the oven to bake for **5 minutes**, or until golden and toasted. **TIP:** *Watch to make sure the croutons don't burn!* Remove from the oven and set aside.



### 4 MAKE THE CAESAR DRESSING

In a medium bowl, combine the **garlic aioli, Dijon mustard, 1/2 of the Parmesan cheese** and the **water (check ingredients list for the amount)**. Season with a **pinch** of **pepper** and mix well.



### 5 TOSS THE SALAD

In a large bowl, toss the **chopped cos lettuce, Roma tomato, croutons** and the **remaining Parmesan cheese** with the **Caesar dressing**. **TIP:** *Dress the salad just before serving to prevent soggy leaves and bread!*



### 6 SERVE UP

Divide the Caesar salad between plates and top with the serrano ham. Add an egg (if using) to each portion.

*Enjoy!*

## 2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
rosemary	1 bunch	1 bunch
Parmesan cheese	1 block (50 g)	1 block (100 g)
Roma tomato	1	2
serrano ham	1 packet	1 packet
eggs* (optional)	2	4
bake-at-home ciabatta	1	2
garlic aioli	1 tub (50 g)	1 tub (100 g)
Dijon mustard	1 tub (15 g)	1 tub (40 g)
water*	2 tbs	1/3 cup
chopped cos lettuce	1 bag	1 bag

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2430kJ (580Cal)	723kJ (173Cal)
Protein (g)	34.2g	10.2g
Fat, total (g)	41.4g	12.3g
- saturated (g)	18.9g	5.6g
Carbohydrate (g)	19.3g	5.8g
- sugars (g)	4.6g	1.4g
Sodium (g)	658mg	196mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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