

Caesar Salad

Ingredients:

½ cup olive oil

1 ciabatta loaf (or 4 thick slices of crusty white bread)

1 large cos lettuce

2 garlic cloves

150grams parmesan cheese

1 cup mayonnaise

4 tablespoons of cider vinegar

Method:

Preheat oven to 180°C

1. Tear or cut bread into crouton size pieces (about 2 cm by 2 cm) and place in a bowl with the oil.

2. Spread bread pieces onto large baking tray.

3. Bake for 10 minutes, turning a few times to ensure croutons toast evenly

4. Peel and crush the garlic and place in a small bowl with the vinegar and mayonnaise

5. Tear lettuce into large pieces and put in a large bowl.

6. Add the dressing and toss the salad.

7. Add the croutons and grated cheese into the salad and mix well.

This salad is yummy to eat with grilled or roasted chicken

