

## CAESAR SALAD RECIPE



### Caesar Salad Recipe

The demand for healthier food exists in all sectors of foodservice, including fast food as demonstrated by the rapid growth of Leon. This Gluten-Free Caesar Salad is quick and easy to make and offers customers a healthy choice.

#### Method:

Cook 250g of Aviko Herb Diced Potato for 15minutes 220°C in the oven, or for 3.5mins at 17°C in the fryer.

#### Dressing & Salad

In a large bowl, mash anchovy fillets into a paste, add egg yolk and whisk with a fork. Add olive oil and mix, add lemon juice, mix again, add Dijon mustard, mix, and finally grate 20g of parmesan into dressing and mix one last time.

#### Chicken

Fry or grill seasoned skin on chicken breasts on medium heat on both sides.

### Ingredients

250g Aviko Herb Diced Potato

2 x Chicken breast

Romaine lettuce

200g halved cherry tomatoes

### Dressing

2 x anchovy fillets

1 x egg yoke

50ml olive oil

Juice of 1 lemon

Tsp Dijon mustard

20g parmesan



**Share our passion for potatoes**