

Easy Caesar

Category: Salad

Servings: 2

Rating: 10

Source: Bon Appetit, modified by Ian & Stef

Description:

Ingredients:

- .garlic 1 clove
- .mayonnaise 1/4 cup
- .mayonnaise 2 tablespoon light
- ianchovy 2 rinsed
- 'capers 1 teaspoon
- .parmesan cheese 1 tablespoon, grated
- ilemon juice 1/2 tablespoon
- worcestershire sauce 1/2 teaspoon
- idijon mustard 1/2 teaspoon
- Isalt
- .pepper
- olive oil 1 tablespoon
- butter, unsalted 1 tablespoon
- .garlic 2 cloves, cut in half
- .French bread 4 slices, cut in cubes
- Isalt
- .pepper
- Imixed greens
- .parmesan cheese 2 tablespoon, grated

Instructions:

Mix the dressing ingredients (first 9) in a food processor. Season with salt and pepper. Heat oil in a sautŽ pan, then add butter and garlic. When the butter froth calms down, add the bread cubes and sautŽ until golden brown on all sides. Drain on a paper towel. Salt and pepper to taste. Mix the greens with the dressing, and then add the rest of the cheese and the croutons. Toss lightly and serve on cold plates.