



Crumbed Chicken Caesar Salad with Croutons

FRESH & FAST

Box to plate: 15 mins

Eat me early

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3527kJ (843Cal) | Protein 50.3g | Fat, total 47.9g - saturated 9.3g | Carbohydrate 49.3g - sugars 8.5g | Sodium 1248mg
The quantities provided above are averages only.

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2023 | WK33 | X



Get ready

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You'll need

(along with the basics)



Large Frying Pan

From the pantry



Olive Oil Salt & Pepper

From the cool pouch

	2P	4P
Diced Bacon	1 pkt	1 pkt
Crumbed Chicken Breast Strips	1 pkt	1 pkt
Grated Parmesan Cheese	1 medium pkt	1 large pkt

Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Chop



Cos Lettuce



Tomato



Wholemeal Panini

2. Sizzle



Diced Bacon



Pine Nuts



Crumbed Chicken Breast Strips

3. Toss



Grated Parmesan Cheese



Creamy Pesto Dressing



Garlic Dip

- Roughly chop **cos lettuce** and **tomato**
- Cut or tear **wholemeal panini** into bite-sized chunks

- In a frying pan, heat a drizzle of **olive oil** over high heat. Cook **croutons**, until browned, **1-2 mins**
- Add **bacon** and **pine nuts** and cook until browned, **4-5 minutes**. Transfer to a bowl
- Return frying pan to medium-high heat with enough **olive oil** to coat the base. When oil is hot, cook **chicken strips** in batches, until golden and cooked through, **3-4 mins** each side (depending on thickness). Transfer to paper towel-lined plate

- To the bowl with **croutons**, add **lettuce**, **tomato**, **Parmesan** and **pesto dressing**. Season and toss
- Plate up **salad**. Top with **chicken**. Serve with **garlic dip**



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