

## SMOKED CHICKEN CAESAR SALAD

Serves 4

### Salad Ingredients

2 [Smoked Chicken Breasts](#)

1 large cos or romaine lettuce, leaves separated

1 medium ciabatta loaf

2 tbsp [Fino Olive Oil](#)

A sprinkle of [Halen Môn Sea Salt](#)

### Dressing Ingredients -

5 tbsp [Cotswold Gold Mayonnaise](#)

1 garlic clove

2 anchovies

Parmesan or Grano Padano cheese

1 tbsp white wine vinegar



Tear the bread into big, ragged croutons or, if you prefer, cut with a bread knife. Spread over a large baking sheet or tray and sprinkle over 2 tbsp [Fino Olive Oil](#). Rub the [Fino Olive Oil](#) into the bread and season with a little [Halen Môn Sea Salt](#) if you like.

Bake for 8-10 mins, turning the croutons a few times during cooking so they brown evenly.

Mash the anchovies with a fork against the side of a small bowl. Crush the garlic. Grate a handful of cheese and mix with the rest of the dressing ingredients. Season to taste. It should be the consistency of yogurt. If you feel the dressing is too thick, stir in a few teaspoons water to thin it.

Shave the cheese with a peeler to create large strips.

Tear lettuce into large pieces and put in a large bowl. Cut the [Smoked Chicken](#) into bite sized chunks and scatter half over the leaves, along with half the croutons.

Add most of the dressing and toss. Scatter the rest of the [Smoked Chicken](#) and croutons, then drizzle with the remaining dressing.

Sprinkle the Parmesan on top and serve straight away. Enjoy!