

The recipe of lettuce "Cezar"

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● **INGREDIENTS**

- 1 chicken breast or fillet
- 0.5 loaf bread
- 2 eggs
- 150g cherry tomatoes (or other)
- 100g lettuce
- 2/3 cup olive oil
- 0.5 lemon
- 1 teaspoon sweet mustard
- 1 garlic clove
- Salt to taste
- Ground black pepper to taste
- Number of servings: 3



- Cut the crust of the bread - it may be too hard after baking. Tear or chop the crumb, put it on a baking sheet, add some salt, drizzle with oil and bake until golden colour.



While the croutons are baking, rub the chicken with salt and pepper.



Fry quickly in a well-heated frying pan on two sides in a little oil (grilling will be even better).



Squeeze juice out of the lemon.



Put the eggs in boiling water for 1 minute, then cool them down in cold water.



Make the sauce: rub the garlic with salt and pepper. Add some mustard, lemon juice and eggs, whisk thoroughly. While whisking, add the oil slowly.



Wash and dry the lettuce and tomatoes. Tear the lettuce. Chop the tomatoes (cherry tomatoes – in half, other – in slices).



Dress the lettuce with sauce and mix gently. Put sliced fried chicken and croutons on the lettuce. Drizzle with dressing. Sprinkle with grated Parmesan cheese and garnish with tomatoes. Now you can serve the salad.