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TEST KITCHEN


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Caesar Salad with Chicken

SERVES 4

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If you can't find ciabatta, a similar crusty, rustic loaf of bread can be substituted. A quarter cup of Egg Beaters may be substituted for the egg yolks.

DRESSING

- 2-3 tablespoons lemon juice (2 lemons)**
 - $\frac{3}{4}$ teaspoon garlic, minced to paste**
 - $\frac{1}{2}$ teaspoon Worcestershire sauce**
 - 6 anchovy fillets, rinsed, patted dry, minced, and mashed to paste (1 tablespoon)**
 - 2 large egg yolks**
 - 5 tablespoons vegetable oil**
 - 5 teaspoons extra-virgin olive oil**
 - 1 ounce finely grated Parmesan cheese ($\frac{1}{2}$ cup)**
- Pepper**

CHICKEN

- 1 tablespoon vegetable oil**
 - 4 (6-ounce) boneless, skinless chicken breasts, trimmed**
- Salt and pepper**

CROUTONS

- 5 tablespoons extra-virgin olive oil**
- $\frac{1}{2}$ teaspoon garlic, minced to paste**
- 8 ounces ciabatta, cut into $\frac{3}{4}$ -inch cubes (5 cups)**
- $\frac{1}{4}$ cup water**
- $\frac{1}{4}$ teaspoon salt**
- 2 tablespoons finely grated Parmesan cheese**

SALAD

- 2-3 romaine lettuce hearts, cut crosswise into $\frac{3}{4}$ -inch-thick slices (9 cups)**
- $\frac{1}{4}$ cup finely grated Parmesan cheese**

1. FOR THE DRESSING: Whisk 2 tablespoons lemon juice and garlic paste together in large bowl. Let stand 10 minutes.

2. Whisk Worcestershire, anchovies, and egg yolks into lemon-garlic mixture. Slowly whisk in vegetable oil and extra-virgin olive oil until incorporated. Add Parmesan and pepper to taste, whisking to combine.

3. FOR THE CHICKEN: Heat oil in 12-inch nonstick skillet over medium-high heat until just smoking. Pat chicken dry with paper towels and season with salt and pepper. Cook chicken on first side until browned, about 3 minutes. Flip chicken, carefully add $\frac{2}{3}$ cup water, and cover. Reduce heat to medium and cook until chicken registers 160 degrees, 6 to 8 minutes.

4. When cool enough to handle, slice breasts crosswise into $\frac{1}{2}$ -inch slices. Discard liquid and wipe out skillet with paper towels.

5. FOR THE CROUTONS: Combine 1 tablespoon oil and garlic paste in small bowl; set aside. Place bread cubes in large bowl, sprinkle with water and salt, and toss, squeezing gently to soak bread. Place remaining 4 tablespoons oil and soaked bread cubes in now-empty skillet and cook over medium-high heat, stirring frequently, until browned and crisp, 7 to 10 minutes.

6. Off heat, push croutons to sides of skillet to clear center. Add oil-garlic mixture to clearing and cook with residual heat of pan, about 10 seconds. Sprinkle croutons with Parmesan and toss well to combine. Transfer croutons to bowl; set aside.

7. FOR THE SALAD: Add romaine to dressing and toss to coat. Add chicken slices and croutons and mix gently until evenly distributed. Taste and season with up to additional 1 tablespoon lemon juice. Serve immediately, passing remaining Parmesan separately.

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