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Classic Caesar Salad Delight

Ingredients:

1 head of Romaine lettuce, washed and torn into bite-sized pieces

1/2 cup Caesar salad dressing

1/2 cup croutons

1/4 cup grated Parmesan cheese

2 cloves garlic, minced

1/4 teaspoon black pepper

1/4 teaspoon salt

2 tablespoons olive oil

1 lemon, juiced

2 anchovy fillets (optional)



Equipment:

Mixing bowl

Salad tongs or two large forks

Wooden spoon

Whisk or fork

Garlic press (optional)

Step-by-Step Directions:

1. Prepare the Dressing

In a mixing bowl, combine the Caesar salad dressing, minced garlic, black pepper, and salt.

If you're using anchovy fillets, finely chop them and add them to the bowl as well.

2. Whisk the Dressing

Whisk the dressing mixture together until it's well combined. You can also use a fork for this.

3. Add Lemon Juice

Squeeze the juice of one lemon into the dressing mixture.

Stir it in with a spoon or whisk until well incorporated.

4. Toss the Lettuce

Place the torn Romaine lettuce in a large salad bowl.

Drizzle the olive oil over the lettuce to coat the leaves lightly.



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5. Add the Dressing

Pour the prepared dressing over the lettuce.

6. Toss the Salad

Use salad tongs or two large forks to gently toss the lettuce and dressing together until the leaves are evenly coated.



7. Add Croutons and Parmesan

Sprinkle the croutons and grated Parmesan cheese over the salad.

8. Final Toss

Give the salad one final gentle toss to distribute the croutons and cheese.

9. Serve Your Classic Caesar Salad

Plate your delicious salad and enjoy as a refreshing appetizer or side dish.

Cooking Time and Temperature:

There's no cooking time or temperature required for making Caesar salad.