



## Chicken and Bacon Caesar Salad

Chicken and bacon caesar salad is one of my all-time favourite meals. It's full of delicious and rich flavours, while being refreshingly tantalising too. Easy to prepare and full of nutrition, chicken and bacon caesar salad is a firm family favourite.

### Serves 4 as a main course:

1 Iceberg lettuce or 2 Romaine lettuce hearts	2 tbsp Balsamic vinegar
4 chicken breasts	1 tbsp dried rosemary sprigs
4 slices of smoked back bacon	Extra Parmesan cheese for topping the meal (optional)
2 handfuls cherry tomatoes, rinsed	Salt and black pepper
2 handfuls chestnut mushrooms, rinsed and sliced	<b>For the dressing:</b>
1 red onion, sliced	4 tbsp Greek yoghurt
1 avocado, chopped	4 anchovy fillets, chopped finely
2 handfuls new potatoes, rinsed and sliced	1 tbsp lemon juice
Knob of butter	30g Parmesan cheese, finely grated
2 cloves of garlic, finely chopped	
1" piece of ginger	

### Method:

Preheat the oven to 180°C/350°F/ Gas 4.

Combine the garlic and butter in a small bowl. Cut out 4 pieces of cooking foil and 4 pieces of baking parchment (just large enough to form a packet for each chicken breast). Cover each breast in the garlic butter then place each breast on a piece of baking parchment then wrap tightly in the foil. Place on a baking tray and cook in the oven for approximately 40 minutes.

Next line a baking tin with baking parchment and add the bacon. Cook in the oven for approximately 20 minutes until browned and crispy. When the bacon is ready, remove and set aside to cool.

In another baking tin (line with parchment) melt a knob of butter. Once melted, add the sliced potatoes and rosemary and roast (covered) for approximately 15 minutes. Next add the mushrooms, onions, tomatoes, ginger and balsamic vinegar and combine well. Roast (uncovered) for a further 10 to 15 minutes.



While the vegetables are roasting, prepare the dressing by crushing up the anchovies in a pestle and mortar and combining all the dressing ingredients together in a bowl. Rinse the lettuce leaves, pat dry and arrange between 4 plates. Chop the avocado into medium sized chunks.

Remove the chicken breasts from their packets and allow to cool for a few minutes. Wearing rubber gloves to protect your hands, pull the breasts apart and divide between the four plates. Next break up the bacon into small pieces and scatter those on top of the chicken. Scatter the roast vegetables over the chicken and bacon bits, then top with the chopped avocado, the caesar dressing and extra parmesan. Season with salt and pepper.