

Forrest's Favorite

# Caesar Salad

Inspired by "A Caesar Salad to Rule Them All"

*Servings: 2 entrée salads or 6 side salads*

## Ingredients

1 Ciabatta Loaf

1 Lemon

2 Cloves of Garlic

¼ Cup of Parmesan  
Cheese

1 Tablespoon of Vegan  
Mayonnaise

1 Teaspoon Dijon Mustard

1 Tablespoon of Dried  
Rosemary

1-9 oz Bag of Romain  
Lettuce

Olive Oil

Salt

Pepper

## Directions

Preheat oven to 400 degrees. Wash produce. Mince garlic. Zest lemon, then cut into halves. Cut ciabatta loaf into 1-inch cubes.

Toss ciabatta with a drizzle of olive oil in a large bowl. Season with salt and pepper and toss again. Transfer to a baking sheet and toast in oven for 5-6 minutes. Set aside.

In the large bowl used to toss the ciabatta, make the dressing by whisking together lemon zest, garlic, ⅓ cup of parmesan cheese, vegan mayonnaise, mustard, and rosemary. Squeeze half the lemon into the bowl and add a large drizzle of olive oil. Whisk together to combine. Season with salt and pepper.

Add romaine lettuce to the large bowl with the dressing and toss to coat the lettuce. Add the baked ciabatta cubes and toss again. Divide the salad between plates then sprinkle with ⅓ cup of parmesan cheese.

