

Caesar Salad

American · Salad · Easy · 25 min total · Serves 4

The iconic American-born salad with crisp romaine, garlic croutons, Parmesan, and creamy anchovy dressing.

Ingredients

- 2 heads romaine lettuce (chopped)
- 0.5 cup Parmesan cheese (shaved)
- 1 cup croutons
- 4 anchovy fillets (minced)
- 1 large egg yolk
- 1 clove garlic (minced)
- 1 tsp Dijon mustard
- 2 tbsp lemon juice
- 4 tbsp olive oil
- 0.5 tsp Worcestershire sauce

Method

1. Make dressing: whisk anchovies, egg yolk, garlic, mustard, lemon juice. Slowly drizzle in oil while whisking until emulsified. Add Worcestershire.
2. Toss romaine with enough dressing to coat.
3. Add croutons and shaved Parmesan.
4. Toss again and serve immediately.

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