## Yogurt Caesar Salad



This light spin on a rich and creamy classic dressing packs bold, lemon & garlic flavor with a crunchy salad base that's a great addition to any meal.

YIELD	PREP TIME	TOTAL TIME
5 SERVINGS	15 MIN	15 MIN

## **INGREDIENTS**

For the dressing:

2 Tbsp Extra Virgin Olive Oil

½ cup Greek Yogurt, nonfat, plain

1 clove Garlic, minced

1 each Anchovy Filets, canned, drained

½ each Lemon, zested and juiced 1 Tbsp Parmesan Cheese, grated

(about 1/4 ounce)

½ tsp Honey

½ tsp Kosher Salt

To Taste Black Pepper, ground

For the Salad:

4 cups Romaine Lettuce, shredded

(about 1 head)

1 cup Cherry Tomatoes, halved1/8 each Red Onion, thinly sliced2 Tbsp Parmesan Cheese, shaved

(about ½ ounce)

## **CHEF'S NOTES**

Store any leftover dressing in a sealed jar. Keep up to one week refrigerated. Dress the salad just before serving for best texture!

Mix up your salad base by trying a different green or added toppings. Add nuts, hard-boiled egg or chicken for an easy protein addition to make this salad a meal.

To add a crunch, try our Creole Roasted Chickpeas for a delicious, fiber-filled 'crouton'.

## **DIRECTIONS**

- 1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above.
- 2. In a blender, combine all dressing ingredients and blend until smooth and creamy, about 45-60 seconds. Scrape the sides down in the blender, if necessary and continue to blend until well combined. Remove from the blender and refrigerate in a covered container until ready to serve.
- 3. In a large bowl, toss the romaine with the tomatoes and red onion.
- 4. When serving, toss the salad with the dressing and top with the shaved cheese.

Nutrition	Facts	
5 servings per container Serving size 1 cup salad (138g)		
Amount Per Serving Calories	160	
	% Daily Value*	
Total Fat 10g	13%	
Saturated Fat 4g	20%	
Trans Fat 0g		
Cholesterol 20mg	7%	
Sodium 280mg	12%	
Total Carbohydrate 9g	3%	
Dietary Fiber 1g	4%	
Total Sugars 6g		
Includes 3g Added Sugars	6%	
Protein 9g	18%	
Vitamin D 0mcg	0%	
Calcium 200mg	15%	
Iron 0.5mg	2%	
Potassium 100mg	2%	
* The % Daily Value (DV) tells you how muc food contributes to a daily diet. 2,000 c general nutrition advice.		

CONTAINS: MILK, ANCHOVIES

Recipe adapted from Health meets Food "Yogurt Caesar Salad" (08/04/20)







