Plate Dream

Best Caesar Salad Recipe

Crisp romaine tossed in a silky Caesar dressing with garlic croutons.

15 min	10 min	25 min	4	Easy	Italian
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 2 heads romaine lettuce, torn
- [ ] 1 cup Parmesan cheese, freshly grated
- [ ] 2 cloves garlic, minced
- [ ] 4 anchovy fillets, finely chopped
- [ ] 1 large egg yolk (or 1 tsp mayonnaise)
- [ ] 2 tbsp fresh lemon juice
- [ ] 1/3 cup extra-virgin olive oil
- [ ] 1 tsp Dijon mustard
- [ ] 1 cup bread, cubed into croutons
- [ ] 2 tbsp butter, melted

Dressing

- [ ] Anchovies, garlic, lemon juice, egg yolk, mustard, Parmesan, olive oil

Instructions

1. Preheat a skillet over medium heat, add butter and toss the bread cubes until golden brown and crisp. Set croutons aside to cool.
2. In a bowl, whisk together minced garlic, chopped anchovies, egg yolk (or mayo), lemon juice, Dijon mustard, and grated Parmesan until smooth.
3. Slowly drizzle in olive oil while whisking continuously to emulsify; the dressing should become thick and silky.
4. Toss torn romaine leaves with the dressing, ensuring each leaf is lightly coated. Add grated Parmesan and croutons, give a gentle toss.
5. Plate the salad, sprinkle extra Parmesan on top, and serve immediately.

Nutrition per serving

420 kcal	12 g	12 g	35 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste the dressing before adding to the lettuce; adjust salt or lemon as needed.
- If using mayonnaise, the dressing will be slightly tangier.
- For extra richness, add a soft-boiled egg sliced on top.