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## *Grilled-Chicken Caesar Salad*

This version of the classic salad shows why it is a favorite across America. Recipe courtesy of Gourmet magazine.

1 1/2 lb skinless boneless chicken breast halves  
1/2 cup olive oil  
1 teaspoon salt  
3/4 teaspoon black pepper  
2 garlic cloves, smashed  
3 tablespoons fresh lemon juice  
2 teaspoons Dijon mustard  
1 teaspoon anchovy paste  
2 (10-oz) packages hearts of romaine  
1/2 cup grated Parmigiano-Reggiano  
1 1/2 cups plain or flavored croutons

Special equipment: a well-seasoned large (2-burner) ridged grill pan

Heat lightly oiled grill pan over moderately high heat until hot but not smoking. Meanwhile, pat chicken dry and coat with 1 tablespoon oil, then sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper. Grill chicken, turning over once, until just cooked through, 14 to 16 minutes total.

While chicken grills, blend garlic, lemon juice, mustard, anchovy paste, and remaining 1/2 teaspoon salt and 1/2 teaspoon pepper in a blender until combined. With motor running, add remaining 7 tablespoons oil in a slow stream, blending until emulsified.

Transfer chicken to a cutting board and cut into 1/2-inch-thick slices. Toss chicken with 2 tablespoons dressing in a large bowl. Add romaine, cheese, remaining dressing, and croutons and toss.

Makes 4 servings.