

## Easy Homemade Caesar Salad with Chicken

There's something timeless about a

**TIME**  
**35 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

(Serves 4)

For the Salad: 2 large romaine hearts, chopped 1/2 cup freshly grated Parmesan cheese 1 1/2 cups seasoned croutons:

### DIRECTIONS

1. Why : Caesar Salad Is So Popular
2. Caesar salad has been a menu favorite for decades because it's simple yet flavorful. The contrast between crisp lettuce and creamy dressing makes every bite interesting. Add crunchy croutons and salty Parmesan, and you have a balanced dish that works as a lunch, side, or main course.
3. The grilled chicken add-on makes it even more filling and boosts the protein, turning a classic salad into a complete meal.
4. [recipe\_card id="102"]
5. Ingredients (Serves
6. For the : Salad:
7. 2 large romaine hearts, chopped
8. 1/2 cup freshly grated Parmesan cheese
9. 1 1/2 cups seasoned croutons
10. For the : Homemade Caesar Dressing:
11. 1 clove garlic, minced
12. 2 anchovy fillets, finely minced (or 1 teaspoon anchovy paste)
13. 1 teaspoon Dijon mustard
14. 1 tablespoon fresh lemon juice
15. 1 teaspoon Worcestershire sauce
16. 1/2 cup mayonnaise
17. 1/4 cup freshly grated Parmesan cheese
18. 2 tablespoons olive oil
19. 1/4 teaspoon black pepper
20. Chicken : Add-On:
21. 2 boneless, skinless chicken breasts
22. 1 tablespoon olive oil
23. 1/2 teaspoon salt
24. Each ingredient has a purpose. The romaine provides crunch. Parmesan adds saltiness and depth. Anchovies create umami flavor in the dressing. Lemon juice brightens everything. And grilled chicken adds heartiness.
25. Step-by-: Step: Homemade Caesar Dressing

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-homemade-caesar-salad-with-chicken/>