

## Caesar Chicken Croissant Sandwich: Your New Favorite Lunch Upgrade

The Caesar Salad Chicken Croissant Sandwich: A Lunchtime Revelation



**OVEN**  
**350°F**

**TIME**  
**5-6 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 boneless, skinless chicken breasts (about 1 lb total), or equivalent rotisserie chicken  
Salt and black pepper to taste  
1 tbsp olive oil  
Optional: ½ tsp garlic powder or Italian seasoning  
1 small head romaine lettuce (about 2 cups chopped)  
... cup Caesar dressing (your favorite store-bought or homemade)  
... cup grated Parmesan cheese  
Optional: ½ cup garlic croutons, crushed slightly for easier eating  
Fresh lemon juice (½ tsp, optional)  
4 large butter croissants, sliced horizontally  
Extra Caesar dressing (for spreading)  
Thinly sliced red onions  
Tomato slices  
Crispy bacon strips  
Avocado slices

### DIRECTIONS

1. Cook the Chicken If you're cooking fresh chicken breasts, season them generously with salt, pepper, and any optional spices like garlic powder or Italian seasoning. Heat the olive oil in a large skillet over medium heat. Once hot, add the chicken breasts and cook for about 5-6 minutes per side, or until they're golden brown on the outside and fully cooked through (reaching an internal temperature of 165°F / 74°C). Remove the chicken from the skillet and let it rest on a cutting board for at least 5 minutes. This helps keep the chicken juicy. Once rested, you can either slice it thinly or shred it into bite-sized pieces.
2. Shortcut: If using shredded rotisserie chicken, you can skip this step entirely!
2. Make the Caesar Salad Filling In a medium-sized mixing bowl, combine the chopped romaine lettuce, ... cup Caesar dressing, and ... cup grated Parmesan cheese. If you're using them, add the slightly crushed garlic croutons. Toss everything together gently until the lettuce is well coated with the dressing and the other ingredients are evenly distributed. For an extra bright flavor, add a small squeeze of fresh lemon juice and toss again.
3. Assemble the Sandwiches Carefully slice each large butter croissant horizontally, almost all the way through, but leaving one side connected like a hinge. If you prefer a slightly crisper texture, you can lightly toast the croissants in a toaster oven or a dry skillet for a minute or two.
5. Spread a thin, even layer of extra : Caesar dressing on the bottom half of each croissant. This adds another layer of flavor and acts as a barrier to

prevent the croissant from getting soggy.

6. Next, layer a generous portion of your cooked chicken over the dressing. Follow this with a hearty scoop of the prepared Caesar salad mixture.
7. Finally, if you're using any optional add-ons like crispy bacon, avocado slices, thinly sliced red onions, or fresh tomato slices, place them on top of the salad. Gently close the croissant with its top half, and your Caesar Salad Chicken Croissant Sandwich is ready to be devoured!

## SWAPS & NOTES

Chicken Shortcuts: No time to cook chicken?

A rotisserie chicken is your best friend here.

Just shred it and you're good to go.

You can also use leftover cooked chicken from another meal.

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

Original recipe: <https://chefmaniac.com/caesar-chicken-croissant-sandwich-your-new-favorite-lunch-upgrade/>