



# Rotisserie Chicken Caesar Salad

Serves 6

## Ingredients:

For Salad:

- 2 lb. rotisserie chicken
- 1 1/4 pounds romaine lettuce
- 1 cup red bell pepper strips

For Vinaigrette:

- 3 tablespoons olive oil
- 2 small garlic cloves
- 1 1/2 tablespoons fresh lemon juice
- 2 teaspoons Dijon mustard
- 2 teaspoons Worcestershire sauce
- 1/4 teaspoon sugar
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup grated fresh Parmesan cheese
- 1 1/2 cups plain croutons

## Directions:

1. Remove rotisserie chicken from bones then shred with 2 forks until you have 3 cups of meat. If you have leftover chicken, reserve for another use.
2. In a large bowl, toss together lettuce, bell pepper and shredded chicken.
3. In another separate bowl, combine olive oil, crushed garlic, fresh lemon juice, Dijon mustard, Worcestershire sauce, sugar, salt and black pepper; whisk well until combined. Drizzle vinaigrette over salad then gently toss to combine. Sprinkle with cheese and croutons.

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**Week:** 202013

**MainIngredient:** Poultry

**RecipeIntro:** This easy-to-prepare salad features scrumptious rotisserie chicken.

**FeatureIntro:** Enjoy this wonderful salad as an appetizer or the main course.

**Season:** Summer