

Classic Caesar Salad

Yield: 11 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/caesar-salad-indian-recipe>

Ingredients:

- 2 cloves garlic
- 1 cup grated Parmesan cheese freshly
- 2 teaspoons anchovy paste or 4 anchovy fillets, mashed
- 1/4 cup lemon juice freshly-squeezed
- 4 teaspoons Dijon mustard
- 2 teaspoons red wine vinegar
- 1 teaspoon worcestershire sauce
- 1/4 teaspoon salt
- freshly ground black pepper to taste
- 2/3 cup virgin olive oil extra-
- 16 ounces hearts of romaine give or take a couple ounces...equivalent to 2 or 3 romaine hearts, depending on size, washed, dried, & ch...
- croutons Homemade Garlic
- shaved Parmesan Freshly

Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 10 milligrams
4. Fat: 16 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 280 milligrams
9. Sugar: 1 grams

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