

Recipe of the Month

Chicken and green bean Caesar salad



Preparation time: 20 mins

Cook time: 5 min

Serves: 4

Ingredients

- 2 pre-cooked chicken breasts
- 100g green beans
- 2 large ruby gem lettuces
- Parmesan to grate
- Fresh basil leaves to serve
- 2tbsp Greek yoghurt
- 1 egg yolk
- 3 anchovy fillets
- 1 lemon
- 50ml olive oil

Method

1. For the dressing, whisk the yoghurt and egg yolk in a small bowl. Finely chop the anchovies and mix in. Grate in 2 tbsp parmesan and the zest of the lemon. Whisk in the oil, little by little. Season.
2. Boil water in a kettle. Put the beans in a heatproof bowl, cover with water, then leave for 5 minutes (they should still be crunchy). Drain, then squeeze over the juice from the lemon and season.
3. Wash, dry and roughly chop the gem leaves, then shred the chicken. Toss both in a bowl with the beans and dressing. To serve, shave over extra parmesan and scatter over the basil leaves. Serve with fresh crusty bread.

OPTIONAL

- Replace fresh chicken breasts with leftover roast chicken.
- Add a crushed clove of garlic to the dressing.