

Crispy Chicken Caesar Salad

Servings: 1

INGREDIENTS

- 1 ea Patuxent Farms[®] Premium Beer Battered Chicken Breast Filets
- 1/2 ea romaine lettuce
- 2 oz parmesan cheese
- 1 oz anchovy filets
- 3 oz Monarch[®] Caesar Dressing
- 1 oz Monarch Homestyle Croutons

PREPARATION

Deep fry Premium Beer Battered Chicken Breast Filets. Prepare caesar salad by tossing ingredients together in a stainless steel bowl. Place on a serving plate, top with sliced Premium Beer Battered Chicken Breast Filets and garnish with a bit of shaved parmesan cheese and anchovy fillets.

