

# Grilled Chicken Caesar Salad



## Ingredients:

- 1/4 - Cup Caesar Dressing
- 1 - Lb. Boneless Skinless Chicken Breasts
- 6 - Cups Torn romaine lettuce
- 3 - Tbsp Grated Parmesan Cheese
- 2 - Tbsp Fresh Lemon Juice

## Procedure:

- 1 Heat grill to medium heat. Wash chicken breasts. Grill Chicken for 6 to 8 minutes.
- 2 Toss romaine lettuce in Caesar dressing. Sprinkle with Lemon Juice and Parmesan cheese.
- 3 When Chicken has reached internal temperature of 180°F, remove from grill. Slice chicken breast diagonally and place on top of Caesar salad. Serve

Yield: 6 Servings

Time: 20 Minutes

## Additional Notes: