

Arcadian Harvest Ruby® Caesar Flatbread Salad

Servings

4

Calories

420

Prep Time

15 minutes

Total Time

25 minutes

Skill Level

Easy

Ingredients

4 cups Mann's Arcadian Harvest Ruby® Salad Blend

Caesar dressing (recipe below)

Parmesan wafer (recipe below)

4 flatbreads

Parmesan Wafer

$\frac{3}{4}$ cup Parmesan cheese, grated

Caesar Dressing

1 clove garlic, peeled

2 anchovy fillets

$\frac{1}{4}$ cup lemon juice, fresh

$\frac{3}{4}$ cup olive oil, extra virgin

1 large egg yolk

$\frac{1}{3}$ cup Parmesan cheese, finely grated

1 tablespoon Dijon mustard

1 tablespoon water (optional)





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The Method

Preheat the oven to 375°F. Line 1 large baking sheet with silicone baking mats. Mound Parmesan cheese over 1 large baking sheet and spread to form a thin oval shape. Bake the cheese until golden, about 10 minutes. Cool Parmesan wafer completely (the Parmesan wafer will continue to crisp as it cools).

Bake flatbread according to package directions or until golden brown. Let cool. Set aside.

Add finely chopped garlic, anchovy fillets, lemon juice and egg yolk to food processor; add Parmesan cheese and mustard and blend well. With the processor on, slowly drizzle in the olive oil until dressing is thick and creamy. Season to taste with salt and pepper. If necessary, add enough water to thin dressing to the desired consistency.

Toss lettuce in large bowl with enough dressing to coat. Season to taste with salt and pepper. Divide the Mann's Arcadian Harvest Ruby® into 4 portions onto the flatbreads. Garnish with Parmesan crisps. Sprinkle with freshly ground black pepper and serve.

Nutrition Facts

Serving Size: 328g | Servings: 4

Amount Per Serving

Calories 420 | Total Fat 21g (sat fat 6g trans 0g) | Cholesterol 25mg | Sodium 820mg | Total Carbohydrate 41g | Dietary Fiber 0g | Sugars 3g | Protein 17g | Vitamin D 0% | Calcium 30% | Iron 60% | Potassium 4%