

## Not-Just-Any RomaBlend® Caesar

**Servings**

6

**Calories**

250

**Prep Time**

30 minutes

**Total Time**

24 hours

**Skill Level**

Medium

### Ingredients

- 6 ounces Mann's RomaBlend® Caesar Dressing (recipe below)
- 6 ounces slab bacon (see note)
- 4 eggs, boiled for 7 minutes
- 4 white anchovies
- 2 teaspoons Puffed Grains (recipe below)

#### Caesar Dressing

- 1 egg, boiled for 7 minutes
- ½ teaspoon minced garlic
- 1 teaspoon Dijon mustard
- 2 lemons, juiced
- 2 anchovies, minced
- ½ cup olive oil
- ¼ cup white wine vinegar
- 4 ounces feta crumbles

#### Puffed Grains

- 1 ounce farro
- 1 ounce amaranth
- 1 ounce quinoa
- 2 cups vegetable oil





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## The Method

Prepare the bacon by adding it to a medium sauté pan until browned. Meanwhile, quarter the eggs and season with salt and pepper. Toss the RomaBlend with your desired amount of dressing. Top with the bacon, anchovies, and eggs. Sprinkle the puffed grains around the plate and serve.

### **Note about Slab Bacon:**

For this recipe, you can simply use diced smoked bacon or try using an unsliced hunk of smoked bacon. Wrap a large section of unsliced bacon in aluminum foil, cook at 300°F for 3 hours or until fork tender. Cool, slice a half inch thick then brown in a sauté pan.

### **For the Dressing:**

Separate the yolk from the white and grate on a fine cheese grater. Combine all ingredients and gently stir, do not emulsify.

### **For the Puffed Grains:**

Cook each of the grains separately by boiling in salted water, then dry them overnight at room temperature.

With caution, fry in very hot oil for 20 seconds. Season with salt and pepper and toss lightly.

Recipe courtesy of Tony Baker, Executive Chef at Montrio Bistro, Monterey

### **Nutrition Facts**

Serving Size: 149g | Servings: 6

### **Amount Per Serving**

Calories 250 | Total Fat 20g (sat 6g trans 0g) | Cholesterol 125mg | Sodium 800mg | Total Carbohydrate 3g | Dietary Fiber 1g | Sugars 1g | Protein 16g | Vitamin D 0% | Calcium 6% | Iron 10% | Potassium 4%