

Grilled Chicken Caesar Salad

A classic Caesar salad with a twist, featuring grilled chicken for added flavor and protein.



Main Dish

20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast
- 2 cups lettuce
- 1/4 cup grated Parmesan cheese
- 1/4 cup croutons
- Caesar dressing to taste

Steps

- 1 Preheat grill to medium-high heat.
- 2 Season chicken breast with salt and pepper.
- 3 Grill chicken for about 6-8 minutes on each side or until cooked through.
- 4 Let chicken rest for a few minutes, then slice into thin strips.
- 5 In a large bowl, combine lettuce, Parmesan cheese, croutons, and grilled chicken.
- 6 Drizzle Caesar dressing over the salad and toss to coat evenly.
- 7 Serve immediately.