

GRILLED CAESAR SALAD WITH CHICKEN

BY CATHERINE NEVILLE



Yield | 6 servings |

- 3 lbs boneless, skinless **chicken thighs**
- 3 **garlic cloves**, minced, divided
- 2 **lemons**
- 1 cup **olive oil**, plus more for romaine
- freshly ground **black pepper**
- **salt**
- 3 heads **romaine lettuce**
- 3 oil-packed **anchovy fillets**
- 1 tsp **sea salt**
- 1 **egg yolk**
- 1½ tsp **Dijon mustard**
- ¼ cup **extra virgin olive oil** or grapeseed oil
- 2 Tbsp freshly grated **Parmigiano-Reggiano cheese**, plus more for garnish
- **croutons**, for garnish

Preparation | Place chicken thighs in large bowl; add olive oil, one-third minced garlic, juice of 1 lemon and 1 teaspoon each pepper and salt; toss to combine. Cover and refrigerate a couple of hours to marinate.

Prepare outdoor grill for direct grilling over medium-high heat. Remove chicken from marinade, allowing excess to drip off. Place chicken on hot grill and cook 12 to 14 minutes, turning once halfway through cooking.

Meanwhile, cut romaine heads lengthwise in half through core to keep root-end intact. Lightly brush both sides of romaine with some olive oil, then sprinkle with salt and pepper. Grill a couple of minutes on each side or until caramelized, but do not allow to burn. Transfer romaine to cutting board to cool.

Prepare Caesar dressing: Chop anchovy fillets, sea salt and remaining garlic until they form a paste; transfer to medium bowl. With whisk, stir in juice of ½ of remaining lemon, egg yolk and mustard. In slow, steady stream, drizzle in extra virgin olive, whisking vigorously to emulsify; stir in cheese. If desired, add additional lemon juice or salt to taste.

Cut romaine into large pieces. Divide romaine between each of 6 plates. Slice or shred chicken and arrange on top of romaine. Sprinkle with croutons and drizzle with dressing. Top with a shower of additional cheese and pepper.