



Product Spotlight: Rosemary

Keep leftover rosemary sprigs in water on your kitchen bench; they will develop roots after 2-3 weeks!



Grilled Chicken Caesar Platter

with Croutons

A hint of summer barbecue vibes while still appreciating the classic Caesar flavours. Fresh cos lettuce and seasonal radishes layered with grilled rosemary chicken, perfectly cooked eggs and crunchy croutons.



40 minutes



Chicken

Food for many!

You can add more ingredients to the Caesar salad if you have people over! Try avocado, cucumbers, tomatoes, crispy chickpeas or even roast potatoes! Omit the chicken and serve it as a side if you prefer.

FROM YOUR BOX

	2 PERSON	4 PERSON
BREAD ROLLS	2-pack	4-pack
ROSEMARY SPRIG	1	1
CHICKEN SCHNITZELS	300g	600g
FREE-RANGE EGGS	6-pack	6-pack
RADISHES	1 bunch	1 bunch
BABY COS LETTUCE	2-pack	2-pack
PARMESAN CHEESE	1 packet	1 packet
AIOLI	100g	2 x 100g

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

saucepan, barbecue or griddle pan, frypan

NOTES

If the radishes are spicy, you can slice them and place them in a bowl of cold water for 20 minutes.

No gluten option - bread rolls are replaced with GF Turkish rolls.



1. MAKE THE CROUTONS

Tear rolls into bite-sized pieces. Toss with **1/2-1 tbsp oil** in a frypan. Toast over medium-high heat until golden. Season to taste with **salt**. Set aside on a plate to cool.



2. GRILL THE CHICKEN

Finely chop rosemary leaves. Rub into chicken schnitzels with **1-2 tbsp oil, salt and pepper**. Grill on a barbecue or in a griddle pan for 5 minutes on each side or until cooked through. Set aside on a chopping board for slicing.



3. BOIL THE EGGS

In the meantime, bring a saucepan of water to a boil. Carefully add eggs and cook for 6-8 minutes. Cool under running cold water.



4. PREPARE THE PRODUCE

Trim and wedge (or slice) radishes and lettuce (see notes). Arrange on a large serving platter.



5. SLICE CHICKEN & EGGS

Slice grilled chicken. Peel and halve eggs.



6. FINISH AND SERVE

Arrange chicken, eggs and croutons on the platter along with shaved parmesan. Drizzle with aioli to taste and season with **black pepper**. Serve at the table.



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