

GRILLED ROMAINE CAESAR WITH MARCANGELO CHICKEN KABOBS



Serves: 4



Prep Time: 15 mins



Cook Time: 15 mins



INGREDIENTS

VINAIGRETTE:

clove garlic	1
salt	1/2 tsp
anchovy filets, rinsed well and patted dry (or 2 tsp anchovy paste)	4
mayonnaise	3 tbsp
freshly squeezed lemon juice	2 tbsp
Dijon mustard	1/2 tsp
Worcestershire sauce	Dash
olive oil	1/3 cup
grated Parmesan cheese	1/2 cup
ground pepper	1/4 tsp

SALAD:

pkg (320 g) Marcangelo Chicken Kabobs	1
thick slices crusty bread	4
hearts of Romaine lettuce, halved lengthwise with core intact	2
olive oil	2 tbsp

COOKING INSTRUCTIONS

1. Vinaigrette: Mash garlic with salt until a paste is formed. Mash in anchovies. Stir in mayonnaise, lemon juice, mustard and Worcestershire sauce. In a thin stream, gradually whisk in olive oil until mixture is emulsified. Whisk in cheese and pepper.
2. Grill **Marcangelo** kabobs over medium-heat, turning once, until cooked through, 8 to 10 minutes.
3. Brush bread slices with some of the vinaigrette. Grill over medium-high heat, turning once, until toasted, about 1 minute per side. Brush oil over cut side of Romaine lettuce. Grill, cut side down, until well-marked and softened, about 4 minutes.
4. Place each Romaine heart on plate. Cut bread into bite size pieces. Sprinkle over Romaine. Drizzle vinaigrette evenly over. Arrange chicken kabob over lettuce, drizzle with more vinaigrette. Garnish with Parmesan shavings.

TIPS

- Vinaigrette can be made up to 24 hours in advance. Whisk to recombine.
- This dish works equally well with **Marcangelo** Authentic Souvlaki Kabobs as it does with Southern Style BBQ Pork Kabobs.
- For optimal flavour, be sure to buy real Parmaggiano Reggiano, recognized by the stencilling on the rind.

MARCANGELO FAST PASS

Substitute your favourite store bought creamy Caesar dressing and pre-packaged croutons for an ultra-speedy salad.