



# Chicken Caesar Salad

🕒 20–25 Min   

## Preparation

- 1 Pour 500 ml of cold water into one bowl and the Kotányi coating mix into another. Dip each piece of chicken briefly in the water, then immediately coat in the Kotányi mix.
- 2 Preheat the air fryer for 1 minute at 200 °C. Arrange the chicken in the air fryer, brush with oil, and cook for 10 minutes. If it doesn't all fit at once, cook in batches. Let the chicken cool slightly, then slice into strips.
- 3 Cut the bread into cubes and toast in a dry pan until crispy. Wash and slice the lettuce.
- 4 Finely chop the anchovies and garlic. In a bowl, combine mayonnaise, mustard, lemon juice, anchovies, garlic, Parmesan, milk, and salt and pepper to taste. Mix until smooth.
- 5 In a large bowl, toss the lettuce with croutons and dressing. Top with sliced chicken and Parmesan shavings.

## Ingredients 4 Portions

♦ = Kotányi Produkte

For chicken:

- 4 Chicken breast cutlets (400 g)
- 1 Packet ♦ Crispy breading mix, cheese
- 3 tbsp Oil

For salad:

- 150 g Iceberg or romaine lettuce
- 30 g Parmesan, shaved
- 1 Small slice of stale bread

For the Caesar dressing:

- 100 g Mayonnaise
- 1 tsp Dijon mustard
- 1 tbsp Lemon juice
- 2 Anchovy fillets
- 1 Garlic clove
- 20 g Grated Parmesan
- A few tbsp milk, as needed
- Pinch of salt and pepper

