

Chicken Caesar Salad

20–25 Min

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

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.