



RECIPE

Grilled Caesar Salad Recipe: A Mouthwatering Twist on a Classic

superman · 7 July 2023

Caesar salad is a beloved dish that has stood the test of time, but have you ever considered taking it to the next level? Grilling the ingredients adds a smoky and charred flavor that elevates the traditional Caesar salad to new heights.

In this article, we will walk you through a delicious grilled Caesar salad recipe that will delight your taste buds and impress your family and friends. Get ready to indulge in a symphony of flavors!

Grilled Caesar Salad Recipe

Ingredients

For the Salad:

- 2 romaine lettuce hearts, halved lengthwise
- 2 tablespoons olive oil

- Salt and freshly ground black pepper, to taste

For the Dressing:

- 2 anchovy fillets, minced (optional)
- 2 cloves garlic, minced
- 1 tablespoon Dijon mustard ([recommendation](#))
- 2 tablespoons freshly squeezed lemon juice
- 1/2 cup mayonnaise
- 1/4 cup grated Parmesan cheese
- Salt and freshly ground black pepper, to taste

For the Croutons:

- 2 cups day-old bread, cut into cubes
- 2 tablespoons olive oil
- 1/4 teaspoon garlic powder ([recommendation](#))
- Salt and freshly ground black pepper, to taste

[Mandy's Gourmet Salads: Recipes for Lettuce and Life](#)

[Mandy's Gourmet Salads: Recipes for Lettuce and Life](#)

A bestselling cookbook overflowing with vibrant and flavorful salad recipes. From Montreal's beloved Mandy's restaurants, the Wolfe sisters share their secrets for creating salad masterpieces at home.

[Buy Online](#)

Instructions

1. Preparing the Grill:

- Preheat your grill to medium-high heat.

2. Grilling the Romaine Lettuce:

- Brush the halved romaine lettuce hearts with olive oil, ensuring they are well-coated.
- Season with salt and pepper to taste.
- Place the lettuce halves on the grill, cut side down.
- Grill for 2-3 minutes until grill marks appear and the lettuce starts to wilt slightly.
- Flip the lettuce halves and grill for another 2-3 minutes.
- Remove the grilled lettuce from the grill and set aside.

3. Making the Dressing:

- In a bowl, combine the minced anchovy fillets (if using), minced garlic, Dijon mustard, lemon juice, mayonnaise, and grated Parmesan cheese.
- Mix well until all the ingredients are thoroughly combined.
- Season with salt and pepper according to your taste preferences.
- Set the dressing aside.

4. Preparing the Croutons:

- In a mixing bowl, toss the bread cubes with olive oil, garlic powder, salt, and pepper until evenly coated.
- Heat a skillet over medium heat and add the bread cubes.
- Toast the bread cubes, stirring occasionally, until they turn golden brown and crispy.
- Remove the croutons from the skillet and set aside.

[The 30-Day Sugar Elimination Diet: A Whole-Food Detox to...](#)

[The 30-Day Sugar Elimination Diet: A Whole-Food Detox to...](#)

Nutrition expert Brenda Bennett offers a no-gimmick sugar detox program with two tracks: keto or low-carb. With 90 recipes, customizable plans, and weekly guides, it's your last sugar detox ever.

[Buy Online](#)

5. Assembling the Grilled Caesar Salad:

- Place the grilled romaine lettuce halves on a serving platter.
- Drizzle the dressing generously over the lettuce, ensuring each half is well-coated.
- Sprinkle the crispy croutons over the lettuce.
- For an extra touch, you can add some additional grated Parmesan cheese on top.

6. Serve and Enjoy:

- Serve the grilled Caesar salad immediately, while the lettuce is still warm from the grill.
- Allow your guests to mix the dressing, croutons, and cheese with the grilled lettuce at the table for an interactive and delicious experience.
- Enjoy the smoky and savory flavors of this grilled twist on a classic Caesar salad!

[Ninja | Indoor Grill and Air Fryer| Foodi Smart XL | 6-in-1...](#)

[Ninja | Indoor Grill and Air Fryer| Foodi Smart XL | 6-in-1...](#)

versatile indoor grill and air fryer with cyclonic grilling technology and a smart cook system with a thermometer. It offers XL capacity, 6 cooking functions, up to 75% less fat, smoke control, rapid defrosting, and a dual-sensor foodi smart thermometer.

[Buy Online](#)

Grilling the ingredients in a Caesar salad takes this timeless dish to a whole new level. The charred romaine lettuce, combined with the creamy dressing and crunchy croutons, creates a delightful contrast of textures and flavors.

Whether you're hosting a summer barbecue or simply craving a delicious salad, this grilled Caesar salad recipe is sure to impress. So fire up the grill, gather your ingredients, and get ready to savor every bite of this mouthwatering twist on a classic!