



CSA:

Mixed Greens  
Radishes

# Elevated Caesar



## SHOPPING LIST:

- Chicken Breast
- Grated Parmesan Cheese
- Rice Chex  
(or use Panko Breadcrumbs)
- Italian Herb Blend
- Caesar Dressing
- Olive Oil
- Salt and Pepper



## RECIPE:

### Step 1: Prep Vegetables

Wash produce. Trim and chop mixed greens as needed and slice radishes. Preheat oven to 350°F.

### Step 2: Make Chicken Topping

Crush Rice Chex in a food processor or manually in a ziplock bag. Mix Chex, parmesan cheese, Italian herb blend, and a drizzle of oil.

### Step 3: Cook Chicken

Trim chicken breast and season with salt and pepper. Place on an oiled baking sheet. Pile the topping on and bake until the chicken is 165°F.

### Step 4: Make Salad

Combine mixed greens, sliced radishes, Caesar dressing, and parmesan cheese. Season to taste with salt and pepper and/or italian seasoning.

### Step 5: Plate and Serve!

Feel free to use any extra parmesan topping in your salad! (Just make sure it was kept entirely separate from utensils that touched raw chicken!)

### Helpful Tips:

*An instant-read meat thermometer is the best way to take the guesswork out of cooking!*

*Save it for lunch! Keep the dressing on the side until ready to eat.*

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