



CESAR SALAD

INGREDIENTS:

Sokolów chicken breast
bread of your choice (focaccia or baguette)
oil
garlic
grated Parmesan cheese
iceberg lettuce
red onion
cherry tomatoes
lemon juice
basil

MARINADE:

a couple crushed cloves garlic
1 tablespoon pink pepper
thyme
olive oil
salt

DRESSING:

egg yolk
1 tablespoon mustard
garlic
juice from half of lemon
few tablespoons olive oil
few anchovies
1 tablespoon grated Parmesan cheese

PREPARATION:

1. Mix the marinade ingredients and coat the chicken thoroughly. Place the marinated meat on the grill in an intermediate temperature zone of about 160 degrees.
2. Move on to preparing the dressing, mix the egg yolk with the mustard, add the chopped garlic, anchovies, and grated Parmesan, as well as the lemon juice. Finally, pour in the olive oil to thin out the sauce. Set aside.
3. Pour olive oil over the bread and grill on the grill along with the tomatoes. When grilling, you can rub the bread with garlic for flavour. Place parmesan cheese on one toast.
4. Chop the iceberg lettuce and red onion. Combine the vegetables with the dressing.
5. Remove the chicken, toasts and tomatoes from the grill.
6. Cut one toast into small pieces and toss into the salad.
7. Separate the stalks from the tomatoes, season with lemon juice, salt, pepper, oil and basil. Mix.
8. Slice the chicken and cut the toast in half.
9. Assemble the dish, place the chicken on top of the salad and the focaccia with tomatoes next to it. Finished!



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TIP:

If you want to shine in front of the men at the barbecue - prepare the perfect meat, and if you want to impress the women - be sure to pay attention to vegetables and salads. They will remember your dishes for years to come. A delicious salad with perfectly prepared meat is the sort of thing that will make you a barbecue legend with friends.