

# Heirloom Tomato Caesar Salad with Ciabatta Croutons

## Ingredients to serve 4:

- ▷ 1 romaine heart cut horizontally,  $\frac{1}{4}$ " thick
- ▷ 4 c heirloom tomatoes, sliced
- ▷  $\frac{1}{2}$  cup shaved Parmesan
- ▷ 2 c homemade croutons
- ▷ 1 Tbsp unsalted butter
- ▷ Kosher salt and pepper to taste
- ▷ Sunflower shoots for garnish, optional

## Caesar Dressing:

- ▷  $\frac{1}{4}$  cup mayonnaise
- ▷ 1 tsp anchovy paste
- ▷ 2 Tbsp fresh squeezed lemon
- ▷ 1 tsp Dijon mustard
- ▷ 1 minced garlic clove
- ▷  $\frac{1}{2}$  c olive oil
- ▷ 1 Tbsp grated Parmesan

## Directions:

Preheat oven to 350°.

Cut about 4 slices of ciabatta bread into  $\frac{1}{4}$ " dice and place in a bowl. Melt butter with oil and toss in diced bread. Spread on a baking sheet and bake until croutons are golden, about 10-13 minutes. Remove from oven and set aside.

In a separate bowl whisk ingredients for dressing, ending with oil drizzling it in slowly to emulsify dressing.

Assemble salad in a large platter, placing romaine on the edges and tomatoes in the center. Distribute shaved parmesan on top, along with sunflower shoots (if using) and croutons.

Top with dressing and serve immediately.

