



## kale chicken caesar salad

featured product:  
**spring mix plus**

think "everyday caesar salad" with an elevated flavor and extra crispy crunch.

tender mixed greens (hey, baby kale), our homemade lemon caesar dressing, and fresh-crisped chicken—honestly what more could we ask for?



### ingredients

for the chicken:

- 3 chicken breasts, sliced in half lengthwise to create 6 cutlets
- 1/2 cup all-purpose flour
- 3 eggs, whisked

for the breadcrumbs:

- 1 1/2 cups breadcrumbs
- 1/2 cup parmesan cheese, shredded
- salt & pepper to taste
- 2 tsp italian seasoning
- 1 tsp garlic powder

for the salad:

- 1 clamshell **organicgirl spring mix plus**
- ? cup parmesan
- ? cup **organicgirl lemon caesar dressing**
- chicken, parmesan

### directions

prepare the breading stations:

- place the flour in one shallow dish.
- place the whisked eggs in a second dish.
- in a third dish, combine breadcrumbs, shredded parmesan, italian seasoning, garlic powder, salt, and pepper.

bread the chicken:

- dredge each chicken cutlet in flour, shaking off excess.
- dip into the egg mixture, then press into the breadcrumb mixture to coat evenly.
- set aside on a plate.

cook the chicken:

- heat a layer of oil in a large skillet over medium heat.
- cook chicken cutlets 3–4 minutes per side, or until golden brown and cooked through.
- transfer to a paper towel-lined plate to drain.

assemble the salad:

- chop organicgirl spring mix plus, if desired, then add to a large bowl.
- toss with caesar dressing and ? cup parmesan.
- slice the crispy chicken cutlets and arrange on top of the salad.
- garnish with extra parmesan and a squeeze of lemon if using.