



Classic Caesar Salad with Urban Appetite Caesar Dressing

Ingredients

- 1 nice cos lettuce
- 2 thick slices of older bread
- [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#)
- 6 rashers of bacon
- 1 chicken breast (optional)
- Shaved parmesan cheese
- Poached eggs
- Urban Appetite Classic Caesar Dressing



Method

Cut the bread into cubes and gently coat with [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#) and bake in a hot oven until crispy.

Fry the bacon until crispy and cut into bite size pieces

Poach the chicken breast and then season with salt and pepper.

Wash and dry the lettuce and break into a bowl

Mix in croutons, sliced chicken and bacon

Toss with [Urban Appetite Classic Caesar Dressing](#)

Top with a poached egg and shavings of parmesan cheese