

Caesar Salad with Crispy Onions in Tortilla Bowls

Recipe By Esther Deutsch



Cooking and Prep:  25
m

Serves:  10

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Sukkot,
Shavuot

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Ingredients (31)

Salad

- 2 heads romaine lettuce, sliced
- canned French-fried onions, such as French's brand

Dressing

- 4 cloves garlic, minced

- 3/4 cup Gefen Mayonnaise
 - 1 tablespoon lemon juice
 - 1 teaspoon Gefen Worcestershire Sauce
 - 1 teaspoon Haddar Dijon Mustard
 - salt, to taste
 - black pepper, to taste
 - 1-2 frozen cubes minced chili (or 1 teaspoon fresh chili peppers, minced)
 - 2 cubes Dorot Gardens Frozen Basil
 - 1 cube Dorot Gardens Frozen Parsley
-

Bowls

- tortilla wraps- any color
-

Additions and Toppings

- baked salmon, cubed
- grilled tuna
- grilled chicken, sliced into strips
- smoked turkey breast, cubed
- deli pastrami, cubed
- skirt steak, sliced into strips
- mushrooms, sautéed or roasted
- sugar snap peas
- edamame
- roasted peppers
- artichoke hearts
- grape tomatoes

- baco bits
 - capers
 - avocados
 - freshly grated parmesan
 - crumbled goat cheese
 - jicama, thinly sliced
-

Start Cooking

Prepare the Salad

1. In a bowl, mix garlic, mayonnaise, lemon juice, Worcestershire sauce, mustard, chili, basil, parsley, salt, and pepper until combined.
2. Toss with lettuce. Add the French-fried onions. Blend gently. If desired, reserve some French-fried onions for garnish.

Prepare the Tortillas

1. Preheat oven to 350 degrees Fahrenheit. Place the tortilla wraps in the non-stick tortilla bowl bakers. Press tortillas gently into the molds, making sure to press down on all sides, so the tortillas will mold to the pans.
2. Bake uncovered for 10 minutes. Remove from oven, and allow to cool. Keep uncovered at room temperature until ready to serve.

Tip:

To further enhance your caesar salad experience, choose your favorite from the list of possible additions.