

# Caesar Salad with Parmesan Dressing

Recipe By *Chanie Nayman*



Cooking and Prep:  25  
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Serves:  6

Contains:    

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Shavuot,  
Chanukah

**Diet:** Vegetarian, Low Carb,  
Sugar Free, Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

Trust me on this one, this dressing is special. The Parmesan really gives it great flavor. You'll be making it all year-round.

## Ingredients (10)

### Salad

- 1 large head romaine lettuce, shredded, or 1 bag shredded lettuce
- 2 cups cherry tomatoes, halved
- 1 roll, for homemade croutons

### Dressing

- 1/3 cup Parmesan cheese
  - 1/2 cup Gefen Mayonnaise
  - 1 teaspoon salt
  - 1/8 teaspoon black pepper
  - 3 cloves garlic, or 3 cubes Gefen Frozen Garlic
  - 1 tablespoon Bartenura Olive Oil
  - 1 tablespoon water
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## Start Cooking

### Prepare Salad

1. Combine dressing ingredients and set aside.
2. In a large salad bowl, arrange the lettuce and cherry tomatoes.
3. Drizzle with dressing and top with homemade croutons.

#### Note:

For homemade croutons: Cut a roll into small cubes. Spray with cooking spray and sprinkle with salt. Bake at 375 degrees Fahrenheit (190 degrees Celsius) for 15–20 minutes or until golden.

#### Credits

Photography: Leiba Bernstein

Styling: Esther Otensosser