

Chicken Cesar Grinders



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Recipe by: Laura Vitale

Serves 4

Prep Time: 25 minutes

Cook Time: 20 minutes

Ingredients

For the cutlets:

- 4 Thinly Pounded Chicken Breast (make sure they are roughly the same size as the roll or double up if they are really small)
- 1/2 cup of Breadcrumbs
- 1/2 cup of Panko
- 2 Eggs whisked with couple tbsp of milk
- 1/4 cup of Parm
- Salt and Pepper to taste
- Vegetable Oil for frying
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For the dressing:

- 2 Tbsp of Mayo
- 2 tsp of Dijon Mustard
- 1 tsp of Anchovy Paste
- 1 Clove of Garlic, grated
- Few Dashes of Worcestershire Sauce
- Juice of 1/2 Lemon
- Small Splash of Red Wine Vinegar
- 1/4 cup of Olive Oil
- Salt to taste
- 1/4 cup of Parm plus more
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Additional Ingredients:

- 4 Hoagie Rolls
- 2 Heads of Romaine, finely chopped
- Olive Oil
- 1 Clove of Garlic, peeled not chopped

1) Start by working on the cutlets. Season the chicken, eggs and breadcrumb mixture with salt and pepper, add the parm to the breadcrumbs, mix to coat and set aside. Bread your chicken by dipping into the eggs then breadcrumbs, fry in a shallow pan with plenty of oil over medium high heat until golden brown and crispy, set aside on a wire rack once done.



2) Split your buns in half lengthwise, drizzle some olive oil on each side and pop in a hot oven to toast, about 5 to 6 minutes at 400, immediately when they come out, rub the inside of each roll with a clove of garlic and set aside to cool a bit.

3) then move onto the dressing (which you can make as the rolls toast) in a small bowl, add all the ingredients for the dressing, taste and adjust any seasoning or acid according to taste, then take the dressing and toss with the romaine (start with half the dressing and add the rest if needed or store in a jar in the fridge for a week)

4) When ready to serve, build the sandwich with the cutlet and plenty of the cesar salad and extra grating of parm!