

WILLAMETTE VALLEY
VINEYARDS

CHICKEN CAESAR SALAD
with Pinot Noir Rub

Recipe by Winery Chef DJ MacIntyre | Yield: 4 servings

INGREDIENTS

Caesar Dressing

6 egg yolks – fresh or pasteurized
1 oz. wt. garlic – fresh, minced fine
2 tsp. black pepper – coarse ground
1½ fl. oz. red wine vinegar
4 fl. oz. lemon juice – fresh
2 Tbsp. Dijon mustard
3 oz. wt. anchovies
1 Tbsp. Worcestershire sauce
½ tsp. Tabasco sauce
¼ tsp. kosher salt
2 cups olive oil

Salad

4 large heads romaine hearts – cut 1" x 1 1/2"-2"
4 oz. wt. garlic croutons
5 oz. wt. Parmesan – shaved
4 lemon wedges – 1/6 wedge
3 Tbsp. Vintner's Kitchen Pinot Noir Rub
1½ chicken breast

METHOD

Dressing: Place all ingredients except the olive oil into a Vitamix or other high speed blender. Blend on medium-high until all ingredients are mixed well. Slowly drizzle in the olive oil, raising the speed to max-high. Continue to mix until dressing is emulsified and has a thick consistency.

Salad: Season chicken breasts with Pinot rub, then grill or bake until you reach an internal temperature of 135°F. Set aside to rest.

Cut romaine hearts down the center and into 1" x 1½" pieces. Place romaine into a mixing bowl with dressing, croutons and half of the cheese. Toss together until the greens are well coated.

Mound the dressed ingredients on the plate. Slice your grilled chicken diagonally and place on the greens. Top with the remaining shaved cheese. Garnish the side with a lemon wedge and enjoy with a glass of Chardonnay.