

Caesar Salad with Capers

Crisp romaine. Creamy dressing.
Made from scratch.

4 SIDE SERVINGS | 15 MINUTES

No cooking • Time & yield are estimates



INGREDIENTS

Dressing

- 3 anchovy fillets
- 1 tbsp capers, drained
- 1 or 2 pasteurized egg yolks, to preference
- 2 garlic cloves, minced
- Juice of 1/2 lemon
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce
- 1/4 cup finely grated Parmesan
- 1/4 cup olive oil
- 1/2 tsp black pepper

Salad & finish

- 1 head romaine lettuce, washed, thoroughly dried and cut into bite-size pieces
- Croutons, to taste
- Extra Parmesan, to taste

METHOD

1. Prepare the lettuce

Wash the romaine, dry it thoroughly and cut into bite-size pieces. Keep it chilled while you make the dressing; wet leaves will dilute it.

2. Mince the anchovies & capers

In a large bowl, mince the anchovy fillets and drained capers very finely, using the back of a fork to mash them together.

3. Build the dressing base

Add 1 or 2 pasteurized egg yolks, the minced garlic, black pepper, Worcestershire sauce, Dijon mustard and lemon juice. Whisk until thoroughly combined.

4. Whisk in the oil

Mix in the 1/4 cup grated Parmesan. Slowly drizzle in the 1/4 cup olive oil while whisking constantly, until the dressing is creamy and the oil is incorporated.

5. Toss & finish

Add the dry romaine and toss until the leaves are coated. Top with croutons and extra Parmesan, then serve immediately.

Adapted from **Natasha Sabbagh's Caesar Salad reel**. The caption says "1/4 Olive Oil" without a unit; **1/4 cup is our editorial interpretation**. Time and yield are estimates; toppings are to taste. Not kitchen-tested by HeyRocky.

Egg safety: Use pasteurized egg yolks suitable for uncooked dishes. Lemon does not make ordinary raw eggs safe. Keep at 40°F or below; discard after 2 hours at room temperature, or 1 hour above 90°F. **Allergens:** fish, egg, milk; typical croutons contain wheat. **FDA egg-safety guidance.**