

Apple Caesar Salad



The classic caesar salad gets a fruity twist!

Ingredients

- 1 cup of Community Co. Mayonnaise
- 1 garlic clove, crushed
- 1/2 lemon, zested and juiced
- 4 strips of bacon
- 4 slices of sourdough bread, cubed
- 1 Pink Lady or Granny Smith apple, sliced
- 3 baby cos or baby gem lettuce
- 1/2 cup parmesan, shaved
- 3 soft boiled egg (optional)

Method:

1. Make the dressing by combining the mayonnaise, garlic, lemon zest and juice. Season to taste then refrigerate until ready to use.

2. Preheat the oven to 170°C. Place the bacon strips and bread on a lined baking tray and bake for 15-20 minutes or until the bacon is crisp and the bread is golden.
3. To assemble, arrange the lettuce, apple, bacon, croutons, parmesan and eggs (if using) on a large platter. Drizzle the dressing on top.