



## Caesar Salad Bites

### Ingredients

- Shredded Parmesan Cheese
- Romaine Lettuce (or substitute with arugula or mixed greens)
- Grilled Boneless Chicken (I prefer Tyson Ready Grilled). Cut into small pieces
- Caesar Salad Dressing
- Caesar Flavored Croutons
- Black Pepper

Set oven to 350 degrees.

*Line a cookie sheet with aluminum foil or parchment paper. Place teaspoon size piles of parmesan onto the cookie sheet. Pat flat to a about the size of a 50 cent piece. Place in the oven until the cheese has melted and is a light golden brown cracker. This should only take a few minutes so keep an eye on it.*

*In a bowl mix lettuce (tear into small pieces), salad dressing and chicken*

*Place croutons in a sandwich bag and use rolling pin (or a soup can) to roll over and smash the croutons into crumbs.*

*Top the parmesan cracker with the salad mixture, sprinkle with the crouton crumbs and black pepper and ENJOY!*

*Note: This can be served as an individual salad by creating a much larger parmesan cracker.*

