

# Classic Caesar Salad

Serves 4 | Prep: 20 minutes | Cuisine: American

## Ingredients

- 2 heads romaine lettuce, chopped
- 1/2 cup mayonnaise
- 2 tablespoons lemon juice
- 2 cloves garlic, minced
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1/2 cup grated Parmesan cheese
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 1 cup croutons
- 2 tablespoons olive oil
- 2 anchovy fillets, minced

## Instructions

1. In a large bowl, whisk together mayonnaise, lemon juice, garlic, Dijon mustard, Worcestershire sauce, anchovies, salt and pepper until smooth.
2. Add olive oil in a thin stream, whisking constantly until dressing is emulsified.
3. Add chopped romaine lettuce to the bowl and toss well to coat with dressing.
4. Add half the Parmesan cheese and toss again.
5. Top with croutons and remaining Parmesan cheese.
6. Serve immediately.