chicken caesar salad flatbread

featured product:
butter, baby!

all the flavors of a classic caesar, made fun for an easy weeknight dinner with the fam! crisp, cheesy flatbread layered with grilled chicken and topped with homemade croutons (we promise they're worth it!) makes this a go-to favorite any time you need something quick and satisfying.

ingredients

flatbreads:
4 flatbreads (naan or pita work well)
1 grilled chicken breast, sliced
1 cup shredded mozzarella cheese
? cup **organicgirl lemon caesar dressing**
¼ cup grated parmesan cheese
1 clamshell **organicgirl butter, baby!**

homemade garlic croutons:
1 baguette, cubed
½ cup butter, melted
1 teaspoon garlic salt
½ teaspoon italian seasoning
¼ teaspoon black pepper

directions

1. make the croutons:
cut the baguette into small cubes.

melt the butter in a large skillet over medium heat, then add the bread cubes, garlic salt, italian seasoning, and black pepper.

toss frequently and cook for 6–8 minutes until golden brown and crispy on all sides.

remove from the pan and set aside to cool.

2. cook the chicken:
grill the chicken breast until fully cooked (internal temperature 165°F).

let rest for 5 minutes, then slice into thin strips or bite-size pieces.

3. bake the flatbreads:
preheat the oven to 375°F.

place the flatbreads on a baking sheet and sprinkle mozzarella evenly over each one.

bake for 5–7 minutes until the cheese is fully melted and bubbly.

4. make the caesar salad:
in a large bowl, combine the organicgirl butter, baby!, sliced chicken, caesar dressing, and parmesan cheese.

toss well to coat.

5. assemble & serve:
top each cheesy flatbread with the chicken caesar salad and a handful of the warm croutons.

drizzle with any remaining caesar dressing.

slice and serve immediately while the flatbread is warm and the salad is fresh and crisp.