kale chicken caesar salad

featured product:
spring mix plus

think "everyday caesar salad" with an elevated flavor and extra crispy crunch.

tender mixed greens (hey, baby kale), our homemade lemon caesar dressing, and fresh-crisped chicken—honestly what more could we ask for?

ingredients

for the chicken:
3 chicken breasts, sliced in half lengthwise to create 6 cutlets
1/2 cup all-purpose flour
3 eggs, whisked

for the breadcrumbs:
1 1/2 cups breadcrumbs
1/2 cup parmesan cheese, shredded
salt & pepper to taste
2 tsp italian seasoning
1 tsp garlic powder

for the salad:
1 clamshell **organicgirl spring mix plus**
? cup parmesan
? cup **organicgirl lemon caesar dressing**
chicken, parmesan

directions

prepare the breading stations:
– place the flour in one shallow dish.
– place the whisked eggs in a second dish.
– in a third dish, combine breadcrumbs, shredded parmesan, italian seasoning, garlic powder, salt, and pepper.

bread the chicken:
– dredge each chicken cutlet in flour, shaking off excess.
– dip into the egg mixture, then press into the breadcrumb mixture to coat evenly.
– set aside on a plate.

cook the chicken:
– heat a layer of oil in a large skillet over medium heat.
– cook chicken cutlets 3–4 minutes per side, or until golden brown and cooked through.
– transfer to a paper towel–lined plate to drain.

assemble the salad:
– chop organicgirl spring mix plus, if desired, then add to a large bowl.
– toss with caesar dressing and ? cup parmesan.
– slice the crispy chicken cutlets and arrange on top of the salad.
– garnish with extra parmesan and a squeeze of lemon if using.