

## Quick caesar salad with roast chicken & bacon



Prep: 5 mins  
Cook: 20 mins



Easy



Serves 4



### Ingredients

4 chicken breasts, skin on

8 slices streaky bacon

1 garlic clove, crushed

juice ½ lemon

3 tbsp natural yogurt

3 tbsp olive oil

50g parmesan, plus extra to serve

Worcestershire sauce (optional)

2 small romaine lettuces

### Method

- Step 1** Heat oven to 200C/180C fan/gas 6. Season the chicken and place in a snug roasting tin. Drape the bacon around the chicken and roast for 15-20 mins until the bacon is crisp and the chicken just cooked through.
- Step 2** In a bowl, mix the garlic, lemon juice, yogurt, oil and Parmesan, adding a dash of Worcestershire sauce, if you have any in the cupboard. Discard the outer leaves of the lettuce and tear the rest over a platter, mixing gently with the dressing. Serve with the chicken and crisp bacon, shaving over extra Parmesan, if you like.