

# Turkey Caesar Salad

Serves 20 / Cooking time 10 minutes



## Ingredients

1kg Roast Turkey Breast Chunks  
10 Cos Lettuces  
20-30 Slices, thick sliced white bread, crusts removed  
300ml/20 tbsp Olive Oil  
Parmesan Cheese, freshly grated

## Easy Dressing

20 Anchovies, drained  
450ml/30 tbsp Mayonnaise  
225ml/15 tbsp fresh Lemon Juice  
Black Pepper

## Method

1. For the dressing, mash the anchovy fillets until almost a paste. Stir in the mayonnaise and lemon juice and check the seasoning.
2. Rip the cos lettuce and place in a large bowl and add the Roast Turkey Breast Chunks.
3. Cut the bread into cubes and fry in the oil until golden brown.
4. Drain on kitchen paper and sprinkle over the salad with the cheese.
5. Add the dressing to taste and serve.



For more information or help with menu planning, please contact the Bernard Matthews Foodservice team on:

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