



Swiss Chard Caesar Salad

Prep: 20 minutes

Cook/Bake: 25 minutes • Serves: 8

- 4 ounces rustic bread, cut or torn into bite-size cubes or pieces (about 4 cups)
- ¼ cup olive oil
- 6 garlic cloves, minced
- 1 tablespoon chopped fresh thyme leaves
- 1 pound hardwood smoked bacon
- 4 large eggs
- 1 can (2 ounces) anchovy fillets in oil, drained or 3 tablespoons anchovy paste
- 1 cup real mayonnaise
- 1½ tablespoons Dijon mustard
- 1 tablespoon fresh lemon juice
- 2 teaspoons Worcestershire sauce
- 1 teaspoon freshly ground black pepper
- 1½ pounds Swiss chard, stems and leaves chopped into bite-size pieces (about 2 bunches)
- ⅓ cup shaved or shredded Parmesan cheese

1. Position 2 oven racks to upper and lower position; preheat oven to 350°. In medium bowl, toss bread, oil, 1 tablespoon garlic and thyme until evenly coated; spread in single layer on rimmed baking pan. On second rimmed baking pan, place bacon in single layer. Bake bread mixture and bacon 25 to 35 minutes or until croutons are golden brown and bacon is crisp, stirring croutons once or twice and rotating pans between upper and lower racks halfway through cooking. With tongs, transfer bacon to paper towel-lined plate to drain; cool and coarsely chop.

2. Meanwhile, in medium saucepan, cover eggs with 1 inch water; heat to boiling over high heat. Remove pan from heat; cover and let stand 10 to 12 minutes for firm yolks. Drain; cover eggs with cold water. Peel eggs; cut each egg lengthwise in half.

3. In blender or food processor with knife blade attached, purée anchovy fillets, mayonnaise, mustard, lemon juice, Worcestershire, pepper and remaining 1 tablespoon garlic until smooth and creamy; cover and refrigerate up to 3 days. Makes about 1½ cups.

4. In large bowl, toss Swiss chard with 1¼ cups dressing until evenly coated. Serve salad topped with croutons, bacon, eggs and cheese.

Approximate nutritional values per serving:

544 Calories, 46g Fat (11g Saturated), 124mg Cholesterol, 1555mg Sodium, 12g Carbohydrates, 2g Fiber, 1g Sugars, 21g Protein

Chef Tips

Pasteurized eggs can be used if you prefer your eggs soft- or medium-cooked.

Time Saver: Use refrigerated hard-cooked peeled eggs and Caesar dressing in this recipe.