**Lights Camera Action**

 **Chicken Caesar Salad**

 **Ingredients**

**2 slices white bread**

**2 tbsp sunflower oil**

**225g (8oz) cooked chicken, diced**

**8 little gem leaves**

**4 flour tortilla wraps (if making wraps)**

 **Dressing**

**1 tsp white wine vinegar**

**Squeeze of lemon juice**

**¼ tsp dijon mustard**

**4 tbsp light mayonnaise**

**A few drops worcestershire sauce**

**Quarter clove garlic, crushed**

**25g parmesan, finely grated**

**5 tbsp cold water**

**Got everything you need?**

**Then let’s get cooking!**

1. **Cut star shapes form the bread using a small star cutter (or trim off the crusts and cut the bread into 1 cm cubes).**
2. **Heat the oil in a frying pan and sauté them until golden.**
3. **Whisk all of the ingredients for the dressing together and season to taste with salt and pepper.**
4. **Stir in the cooked chicken.**
5. **For the cups – divide the chicken salad between the little gem lettuce leaves. Sprinkle each with a little grated parmesan and a few croutons.**
6. **For the wraps – finely shred the lettuce leaves. Warm the wraps in a microwave for 20 seconds.**
7. **Scatter the lettuce down the centre of the wraps and spoon the chicken salad over the lettuce.**
8. **Sprinkle each with a little grated parmesan and a few croutons, roll up and serve immediately.**