

# WE ARE CAESAR



Make every day a Caesar salad day with the variety of Fresh Express® Caesar salads

## CELEBRATING CAESAR MONTH WITH DELICIOUS CAESAR RECIPES



CONSISTENTLY, *deliciously* FRESH.®



## BLT CAESAR SALAD CUPS RECIPE

**SERVES 6**

THESE BLT CAESAR SALAD CUPS ARE BOTH DELICIOUS AND FUN TO EAT. NO UTENSILS NECESSARY, JUST PICK UP AND EAT!

### INGREDIENTS

1 (9.4-ounce) package **Fresh Express® Caesar Chopped Kit®**

12 slices bacon

1 cup cherry tomatoes, cut in half



### INSTRUCTIONS

Heat oven to 400°F. Place a 12 regular-sized muffin cup pan upside down on a large rimmed baking sheet.

Cut 6 slices of bacon in half crosswise. Lay two of the halved strips onto an inverted muffin tin cup in the shape of an X. Wrap the side of the cup with a whole slice of bacon. Repeat to make six more cups, leaving an empty muffin cup in between.

Bake for 30 to 35 minutes, or until bacon is crispy. Let cool for 5 minutes, then remove bacon cups from muffin pan. If the bacon on the bottom of the cups isn't crispy, place them, bottom down, on a parchment paper lined baking sheet and bake for 5 to 10 minutes. Cool.

Place the lettuce from the *Fresh Express® Caesar Chopped Kit®* into a bowl; toss with the salad dressing. Add the tomatoes and toppings; toss to combine.

Just before serving, fill bacon cups with the Caesar salad.

*Tip: If you are feeding a crowd, make two batches of the recipe. Bacon cups can be made a few hours ahead of time and stored at room temperature. If making them the day before, store in the refrigerator. Bring to room temperature before serving.*



## ITALIAN TURKEY BURGER RECIPE

**SERVES 4**

THIS ITALIAN TURKEY BURGER SERVED WITH THE FRESH EXPRESS® TWISTED PESTO CAESAR CHOPPED SALAD KIT® WILL BECOME A FAMILY FAVORITE.

### INGREDIENTS

- 2 (9.5-ounce) packages  
**Fresh Express® Twisted Pesto Caesar Chopped Salad Kits®**
- 1/2 cup Italian seasoned bread crumbs
- 1/4 cup minced fresh basil
- 3 tablespoons chopped onion
- 3 tablespoons chopped red bell pepper
- 3 tablespoons chopped fresh parsley
- 2 tablespoons Worcestershire sauce
- 2 tablespoons ketchup
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 (16-ounce) package lean ground turkey
- 4 slices provolone cheese
- 8 slices Italian bread
- 4 slices tomato



### INSTRUCTIONS

Mix the bread crumbs, basil, onion, red pepper, parsley, Worcestershire sauce, ketchup, salt, and pepper in a bowl. Crumble turkey over the mixture; mix until combined. Shape into four patties. Place in the freezer for 20 minutes.

Heat an outdoor or indoor grill to medium-high; oil the grill grate. Grill the turkey burgers for six minutes a side or until the internal temperature reaches 160°F. Add provolone cheese; cook, covered, for 2 minutes or until the cheese melts.

Grill the Italian bread.

Place the lettuce from the *Fresh Express® Twisted Pesto Caesar Chopped Salad Kits®* into a large bowl; toss with the salad dressings, reserving half of a packet. Add the toppings; toss to combine.

Layer the bottom of the grilled Italian bread with some of the Twisted Pesto Caesar Chopped Salad and a slice of tomato. Top with the turkey burger; drizzle with some of the reserved pesto dressing; top with Italian bread. Serve with additional salad on the side.



## CHICKEN CAESAR SALAD CHARCUTERIE BOARD RECIPE

### SERVES 8

A SALAD CHARCUTERIE BOARD IS EASY TO ASSEMBLE AND THE NEW *FRESH EXPRESS® TWISTED LEMON CAESAR CHOPPED SALAD KIT®* WILL MAKE IT EXTRA SPECIAL.

### INGREDIENTS

- 3 (9.1-ounce) packages  
**Fresh Express® Twisted Lemon Caesar Chopped Salad Kits®**
- 2 pounds sliced grilled chicken
- 16 slices crostini
- 1 cup chopped hard cooked eggs
- 1 cup chopped celery
- 1 cup diced cucumber
- 1 cup chopped red onion
- 1 cup chopped apple
- 1 cup chopped tomato
- 1 cup shaved Romano cheese
- 1 cup chopped pecans
- 1 cup golden raisins
- 1 lemon, sliced



### INSTRUCTIONS

Place the lettuce from the *Fresh Express® Twisted Lemon Caesar Chopped Salad Kits®* into a large bowl; place in the center of a large round cutting board or platter.

Arrange the sliced chicken and crostini around the bowl of lettuce.

Place the salad dressings and toppings from the *Twisted Lemon Caesar Chopped Salad Kits®* into individual small bowls. Place all the other toppings into individual small bowls.

Arrange the bowls in a circle around the lettuce, chicken, and crostini.



## AVOCADO CAESAR SALAD WITH CORN FRITTERS RECIPE

**SERVES 4**

CRISP CORN FRITTERS WITH A CRISP SOUTHWEST INSPIRED CAESAR SALAD MAKES MEATLESS MEAL AN AMAZING ONE!

### INGREDIENTS

- 1 (9.7-ounce) package **Fresh Express® Twisted Avocado Caesar Chopped Salad Kit®**
- 1 1/2 cups flour
- 2 tablespoons yellow cornmeal
- 1 tablespoon sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1 (16-ounce) package frozen corn, thawed, drained
- 1/4 cup chopped green onions
- 2 tablespoons chopped fresh cilantro
- 1/2 cup whole milk
- 2 large eggs
- 3/4 cup vegetable oil



### INSTRUCTIONS

Mix the flour, cornmeal, sugar, baking powder, salt, and pepper in a large bowl. Add the corn, onion, and cilantro; toss to coat.

Mix the milk and eggs in a small bowl; add to the flour and corn mixture. Stir, just until all of the flour is incorporated; the batter will be quite thick.

Heat 1/2 cup oil in a large deep skillet over medium heat. Drop 1/4-cup portions of the batter into the pan, flatten slightly with the back of a spoon or a spatula. Cook for 2 to 3 minutes or until golden-brown on the bottom. Turn over with a spatula and cook for 2 to 3 minutes or until golden-brown. Transfer the fritters with a spatula to a paper-towel lined plate; keep warm. Continue making fritters, adding more oil as necessary.

#### **To Make the Twisted Avocado Caesar Chopped Salad Kit®:**

Place the *Fresh Express® Twisted Avocado Caesar Chopped Salad Kits®* into a large bowl; toss with half of the salad dressing. Add the toppings and toss to combine.

#### **To Assemble:**

Divide salad evenly on four plates. Serve with two pancakes, drizzled with remaining dressing.

*Note: The corn fritters recipe makes 12. Store leftovers in the refrigerator for up to 5 days or freeze them.*



## GREEK CAESAR SALAD PITA POCKETS WITH SPICED MEAT RECIPE

**SERVES 7**

### INGREDIENTS

- 2 (9.3-ounce) packages **Fresh Express® Twisted Greek Caesar Chopped Salad Kits®**
- 1 cup yellow onion, finely diced
- 1 tablespoon olive oil
- 1 pound ground lamb or ground beef
- 1 garlic clove, minced
- 1/4 cup chopped oil-packed sun-dried tomatoes, drained
- 3 teaspoons ZA'ATAR Spice Blend
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon salt
- 1 small cucumber, peeled and thinly sliced
- 1 (11.75-ounce) package Pita Pockets – 4 whole pitas



### INSTRUCTIONS

Cook the onion in the olive oil in a skillet over medium heat for 4 minutes or until translucent; add the lamb or ground beef and garlic. Cook over medium-high heat, breaking up the meat with a wooden spoon, for 5 minutes or until meat is no longer pink. Drain any fat from the pan. Add the sun-dried tomatoes, ZA'ATAR, red pepper flakes, and salt; mix to combine. Cool slightly.

**To Make the Twisted Greek Caesar Chopped Salad:** Place the *Fresh Express® Twisted Greek Caesar Chopped Salad Kits®* into a large bowl; toss with salad dressing and toppings.

#### **To Assemble:**

Split each pita in half. Fill with 1/4 cup meat and 1/2 cup salad; arrange cucumber slices around the sides of the pita. Top with a few additional crumbles of meat. Serve with Twisted Greek Caesar Chopped Salad on the side.



## HAM COBB CAESAR SALAD RECIPE

### SERVES 4

THIS COBB CAESAR SALAD IS A SNAP TO MAKE WITH JUST 4 INGREDIENTS INCLUDING THE *FRESH EXPRESS® CAESAR CHOPPED KIT®*.

### INGREDIENTS

- 2 (9.4-ounce) packages **Fresh Express® Caesar Chopped Kits®**
- 2 hard cooked eggs, peeled, chopped
- 1 cup ¼-inch thick deli ham, chopped
- 2 cups cherry tomatoes, cut in half



### INSTRUCTIONS

Place the *Fresh Express® Caesar Chopped Kits®* into a large bowl; toss with the salad dressing. Add the toppings; toss to combine.

Divide salad evenly among four bowls; top with eggs, ham and cherry tomatoes.

*Tip: Great use for leftover Easter ham and colored eggs.*



## MOZZARELLA FRITTER SALAD RECIPE

**SERVES 4**

THE *FRESH EXPRESS® TWISTED PESTO CAESAR CHOPPED SALAD KIT®* PAIRED WITH FRIED BREADED MOZZARELLA CHEESE MAKES A DELICIOUS AND ELEGANT FIRST COURSE.

### INGREDIENTS

- 2 (9.5-ounce) packages  
**Fresh Express® Twisted Pesto Caesar Chopped Salad Kits®**
- 1/2 cup flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 eggs, beaten
- 3/4 cup Italian seasoned bread crumbs
- 1 (8-ounce) package unsliced fresh mozzarella cheese, cut into eight 1/2-inch-thick slices
- Olive oil



### INSTRUCTIONS

Combine flour, salt, and pepper in a shallow bowl. Place eggs and bread crumbs in two separate shallow bowls.

Dredge each slice of mozzarella in flour, shaking off excess; dip into egg to coat, letting excess drip off. Coat in bread crumbs, pressing gently to adhere before shaking off excess. Place on a sheet pan.

Pour olive oil to 1/2-inch deep in a medium-sized skillet; heat oil over medium heat. Cook breaded mozzarella, in batches, for two minutes, turning halfway through, until golden brown. Be careful not to overcook as the cheese will begin to melt. Transfer to a paper towel lined sheet pan.

Place the lettuce from the *Fresh Express® Twisted Pesto Caesar Chopped Salad Kits®* into a large bowl; toss with the salad dressings. Add the toppings; toss to combine.

Divide the salad evenly among four plates. Top each with two mozzarella fritters.

*Tip: It's best to buy an unsliced log of mozzarella cheese because you can cut thicker slices; the precut slices are thinner and melt more quickly when fried.*





## GRILLED ITALIAN SAUSAGE, BACON AND TORTELLINI CAESAR SALAD RECIPE

**SERVES 4**

TRANSFORM YOUR FAVORITE CAESAR SALAD WITH GRILLED SAUSAGE AND TENDER TORTELLINI.

### INGREDIENTS

2 (10.3-ounce) packages **Fresh Express® Bacon Caesar Salad Kits®**

1 pound fresh Italian sausage links, mild or hot

1 (8-ounce) package refrigerated cheese tortellini

1 teaspoon olive oil



### INSTRUCTIONS

Heat an indoor or outdoor grill to medium-high; oil the grill grate.

Cook sausages on all sides for 10 minutes, until internal temperature reaches 160°F. Slice and set aside.

Prepare tortellini according to package directions; drain and toss with 1 teaspoon olive oil.

Place the greens from the *Fresh Express® Bacon Caesar Salad Kits®* in a large bowl; set aside the toppings. Add the tortellini to the salad; toss with the dressings. Divide the salad among 4 serving plates. Top each salad with the Italian sausage, bacon, and croutons. Sprinkle with cheese.



## PESTO PASTA SALAD RECIPE

**SERVES 6**

THIS DELICIOUS PESTO PASTA SALAD IS EASY TO MAKE WHEN YOU USE THE *FRESH EXPRESS® TWISTED PESTO CAESAR CHOPPED SALAD KIT®*.

### INGREDIENTS

- 2 (9.5-ounce) packages **Fresh Express® Twisted Pesto Caesar Chopped Salad Kits®**
- 1 quart cooked red lentil rotini
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup grape tomatoes, cut in half
- 1/2 cup walnuts, toasted



### INSTRUCTIONS

Prepare the red lentil rotini according to package directions; cool for 15 minutes.

Mix the rotini and one dressing packet from the *Fresh Express® Twisted Pesto Caesar Chopped Salad Kit®* in a bowl. Sprinkle with salt and pepper; mix well. Refrigerate, covered, for 30 minutes or until the rotini is cold.

Place the lettuce from the *Fresh Express® Twisted Pesto Caesar Chopped Salad Kits®* into a large bowl; toss with the remaining salad dressing. Add the rotini and tomatoes; toss to combine. Sprinkle with the salad toppings and walnuts.

*Note: You can also use traditional rotini.*



## CALAMARI CAESAR SALAD RECIPE

**SERVES 4**

CRISPY BREADED CALAMARI SERVED ON THE *FRESH EXPRESS®* CAESAR SALAD KIT® MAKES THE PERFECT FIRST COURSE SALAD.

### INGREDIENTS

2 (9.8-ounce) packages **Fresh Express® Caesar Salad Kits®**

1 (10-ounce) package breaded calamari

8 Campari tomatoes, sliced

Lemon wedges



### INSTRUCTIONS

Bake the calamari according to the package directions.

Place the lettuce from the *Fresh Express® Caesar Salad Kit®* into a large bowl; toss with the salad dressing. Add the toppings; toss to combine.

Divide salad evenly among four plates. Top with calamari, tomatoes, and a lemon wedge. Serve with the sauce from the calamari package on the side.

*Tip: This salad can easily be doubled and served on a platter as a side dish for a party.*