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## *Chicken Caesar Salad*

- 4 1 oz. slices French bread
- Vegetable cooking spray
- 1/2 Tsp Garlic powder
- 2 Lb Boneless chicken breasts
- 1/3 Cup Fresh lemon juice
- 1/4 Cup Red wine vinegar
- 1 Tbsp Olive oil
- 1/4 Tsp Fresh ground pepper
- 5 Clove Garlic
- 9 Cups Romaine lettuce
- 1/4 Cup Grated parmesan cheese

Trim bread crusts and discard. Cut bread into 1 inch cubes.

Place cubes in a single layer on a baking sheet. Coat cubes with cooking spray; sprinkle with garlic powder; toss well.

Bake at 350 degrees for 15 minutes or until lightly browned and set aside. Coat a large nonstick skillet with cooking spray; place over med- high heat until hot. Add chicken halves; saute 6 minutes on each side or until well done.

Remove chicken from skillet; let cool. Cut chicken across the grain into thin slices; set aside. Combine lemon juice and next 4 ingredients in container of an electric blender.

Cover and process until smooth. Add 1/4 cup of the lemon juice mixture to the chicken; toss gently to coat.

In a large salad bowl, place the lettuce. Drizzle remaining lemon juice mixture over lettuce and toss well. Add the chicken mixture and cheese, and toss gently to coat.

Serve with croutons.

Makes 7 Servings