



CAESAR SCHNITZEL WRAPS

An easy and quick way to use leftover schnitzels from dinner. Sliced into strips and wrapped with Caesar salad, this wrap will soon be a lunch box favourite.



EASY



10



10



4

Ingredients

- 4 Ingham Chicken Schnitzels
- 4 William's Wraps
- 2 baby cos lettuce, chopped
- 8 rashers streaky bacon
- 2 tomatoes, sliced
- 6 tbsp Praise Mayonnaise
- 1tbsp lemon juice
- 1/4 cup parmesan cheese, grated
- 1 garlic clove, crushed
- 1/4 tsp anchovy paste
- 1/2 tsp dijon mustard

Instructions

- 1. Preheat the oven to 200C/180C fan forced. Place bacon on baking tray, and bake for 10-12 minutes till crispy
- 2. To make the dressing, whisk lemon juice, garlic, dijon mustard, and anchovy paste with mayonnaise. Add the grated parmesan and season with salt and pepper to taste.
- 3. Slice schnitzels. Spread dressing on base of wrap, arrange the bacon, tomato, lettuce and schnitzel slices in the middle, fold and roll tightly.