



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
- 1 tbsp 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.