

# Kale Caesar with Crispy Chickpeas and Grilled Chicken

**Makes:** 2-4 Servings

**Total Time:** 1 hour

## Ingredients

1 large bunch lacinato kale, sliced thin, then chopped  
1 ½ cups cooked chickpeas (or 1 15-oz. Can, drained)  
1 tablespoon olive oil  
1 clove garlic, minced  
¼ teaspoon fine sea salt  
1 egg yolk  
juice of ½ lemon  
2 teaspoons Dijon mustard  
2 teaspoons anchovy paste  
1 teaspoon Worcestershire sauce  
1/3 cup olive oil  
1/3 cup freshly grated parmesan  
½ cup cooked quinoa  
2 grilled chicken breasts, sliced

## Directions

To make the croutons- preheat oven to 400°F. Toss chickpeas with olive oil, garlic and salt in a large bowl, then pour them onto a rimmed baking sheet. Arrange in a single layer and bake until crisp, about 45 minutes.

For the dressing- in a large mixing bowl, combine the egg yolk, lemon juice, mustard, anchovy paste and Worcestershire sauce. Whisk until nice and smooth. Then add the olive oil and whisk again. Then add the parmesan cheese and whisk again.

When the chickpeas are done roasting, remove the pan from the oven and let cool for 10 minutes.

Combine the kale, dressing and quinoa. Top with sliced grilled chicken and crispy chickpeas.