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Caesar Salad

Caesar salad is a classic salad made with romaine lettuce, croutons, Parmesan cheese, and a creamy dressing. It originated in Mexico and is now a popular dish worldwide. The salad is typically consumed as a side dish or as a main course with added protein such as chicken or shrimp.

Recipe Type: Standard	Prep Time: 15 mins
Cook Time: N/A	Total Time: 15 mins
Recipe Yield: 500 grams	Number of Servings: 4
Serving Size: 125 g	

Ingredients

400 g	Romaine Lettuce
100 g	croutons
50 g	Parmesan Cheese
100 g	caesar dressing

Directions

Step 1

Preparation

Wash and dry the romaine lettuce.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Cutting

Tear the lettuce into bite-sized pieces and place them in a large salad bowl.

Prep Time: 2 mins

Cook Time: 0 mins

Step 3

Mixing

Add the croutons and Parmesan cheese to the bowl.

Prep Time: 1 mins

Cook Time: 0 mins

Step 4



Pour the Caesar dressing over the salad and toss to coat evenly.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Serving

Serve immediately.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 180 kcal

Fat: 10 g

Protein: 8g

Carbohydrates: 15 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	8 g	47.06%	47.06%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	15 g	27.27%	30%
Fibers	3 g	7.89%	12%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	10 g	35.71%	40%
Cholesterol	10 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Vitamin A	1000 iu	111.11%	142.86%
Vitamin C	6 mg	6.67%	8%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	400 mg	17.39%	17.39%
Calcium	200 mg	20%	20%
Iron	2 mg	25%	11.11%
Potassium	400 mg	11.76%	15.38%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes



Spring Fall



Picnic

Course Salads Sauces & Dr	essings		
Cultural Easter Halloween			
Demographics Pregnancy Safe He	art Healthy		
Diet Raw Food Diet Low	Chaomin Indox Di	et The Fast Metabo	liam Dist
Nutrient Timing Diet	r Glycemic Index Die The F-Plan Diet	The Werewolf Diet	The SlimFast Diet
The 3-Day Diet The The Specific Carbohye		he Starch Solution Di	et
Meal Type	per		
Difficulty Level			
Medium			

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