**Caesar Style salad with Greek yoghurt dressing**

* 1/3 cup Greek yogurt
* 2 anchovy fillets, mashed (Use 2 Tbsp chopped Capers instead)
* 1 garlic clove, minced
* 2 tablespoons fresh lemon juice
* 2 teaspoons Worcestershire sauce
* 2 tablespoons extra-virgin olive oil
* 1/4 cup freshly grated Parmigiano-Reggiano cheese
* pinch salt
* 1 teaspoon freshly ground black pepper
* 1 large head of Cos lettuce, torn or cut into bite-size pieces

Croutons

* Half loaf of bread, cut into 1” slices and then into 1” cubes
* 1/3 cup extra virgin olive oil
* Pinch salt

Method

1. **Pre heat oven: 180oC**
2. **Prepare croutons, cut bread and coat in the olive oil then sprinkle with salt. Bake for 10 mins or until golden.**
3. **Mix all the dressing ingredients together (first 6 items)**
4. **Tear the lettuce up and spread out in a large salad bowl. Add other greens (red vein sorrel, rocket, mibuna or mitzuna, curly endive) wash well first.**
5. **Toss with the dressing just before serving. Sprinkle croutons over the salad and serve.**