

Zucchini Bread Recipes

Caesar Pasta Salad Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz short pasta (fusilli or rotini)
- [ ] 4 cups romaine lettuce, torn
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1 cup homemade croutons or store-bought
- [ ] 2 tsp anchovy paste
- [ ] 1 clove garlic, minced
- [ ] 3 tbsp freshly squeezed lemon juice
- [ ] 1/3 cup extra-virgin olive oil
- [ ] 1 tsp Dijon mustard
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil, add the pasta, and cook until al dente, about 9 minutes; reserve 1/4 cup pasta water, then drain and set aside.



2. While the pasta cooks, whisk together anchovy paste, minced garlic, lemon juice, Dijon mustard, and a pinch of salt in a large bowl; slowly drizzle in olive oil while whisking to emulsify.



3. Add the warm pasta to the dressing, tossing gently; if the mixture seems thick, whisk in a splash of the reserved pasta water until silky.



4. Fold in the torn romaine, grated Parmesan, and croutons; season with freshly ground black pepper and additional salt if needed.



5 Serve immediately on a platter or in individual bowls; garnish with extra Parmesan and a lemon wedge if desired.

Nutrition per serving

420 kcal	14 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra brightness, add a drizzle of additional lemon juice just before serving.
- If you prefer a milder flavor, reduce anchovy paste to 1 tsp.
- Croutons can be flavored with garlic powder for an added punch.