

# super caesar

BY CAROLINE CHAMBERS

Serves 4 / Cook time: ~1 hour

Tools:

- [Sheet pan](#)
- [Parchment paper](#)
- [Chef's knife](#)
- [Cutting board](#)
- [Food processor](#) (see notes within recipe if you don't have one)
- [Salad spinner](#)
- [Microplane](#) or box grater
- [Meat thermometer](#)

- 5 tablespoons extra-virgin olive oil, divided
- Kosher salt and freshly ground black pepper
- 1/2 teaspoon garlic powder
- 1 cup Greek yogurt
- 1/2 cup grated Parmesan cheese, plus more for serving (as always, I highly recommend buying a block of Parmigiano-Reggiano, then breaking it into hunks and blending it on medium speed until it's powdery! 4 ounces — so about half of a 7-ounce block — will yield 1/2 half grated)
- 6 anchovies (packed in oil, ideally)
- 2 garlic cloves
- 2 lemons (we only use 1 in the recipe but I'm adding another to the list in case you like your dressing extra zippy)
- 4 (6-ish ounce) salmon filets (skin on or off)

Ingredients:

- 2 large (or 3 small) heads of romaine
- 4 small slices sourdough bread (fresh or day old)
- 1/2 cup pepitas

Preheat oven to 425°F and line a sheet pan with parchment paper. Thinly slice **2 heads of romaine** and set aside in a large bowl.

*I get a lot of questions about when/how I wash greens. I wash them after I cut them, using a salad spinner. So I chop the greens, place them in the salad spinner, fill it with water, stir in a drop of veggie wash, and let them soak for 30 seconds or so. Then I drain them, rinse them, and spin them dry!*

In a food processor, place **4 small torn-up slices of sourdough bread** and pulse until the texture resembles coarse breadcrumbs. Add **1/2 cup pepitas**. Pulse until roughly chopped. Place crumble on one half of the prepared sheet pan. Drizzle with **3 tablespoons extra-virgin olive oil, 1/2 teaspoon salt, 1/2 teaspoon garlic powder, and a few grinds of pepper**, and toss to coat. *Don't place in the oven yet!*

*No food processor? Just finely chop the bread and pepitas!*

Wipe out the food processor (it doesn't need to be perfect) and add **1 cup Greek yogurt, 1/2 cup grated Parmesan, 2 tablespoons extra-virgin olive oil, 6 anchovies, 2 garlic cloves, the zest (use a microplane or the smallest hole on a box grater to grate it right into the food processor) and juice of 1 lemon, 1/2 teaspoon salt, and 1/4 teaspoon pepper**. Process until smooth. Taste and add more lemon juice or salt as desired. Set aside.

*No food processor? Use a blender, or just mash the anchovies with a fork as finely as you can, then stir everything together.*

Place **4 salmon filets** on the other half of your sheet pan. Smear the filets with just enough Caesar dressing to coat them lightly. Spread the filets at least 1 inch apart.

Roast for 12 to 15 minutes or until the salmon reaches 125°F internally for medium (my preferred!) or 145°F or more well done salmon (if you have really thick filets, they may need to cook a few extra minutes). *If your crumble is getting really brown but your salmon isn't done yet, cover the crumble with foil (or remove it from the sheet pan) to prevent it from burning.*

Toss the romaine with your preferred amount of dressing and half of the crumble then add the remaining crumble and salmon on top. Top with more Parm and dig in!