

CopyCat Hooters Chicken Caesar Salad

Ingredients

2 boneless, skinless chicken breasts
1 head of romaine lettuce
1 cup of croutons
1/2 cup of Parmesan cheese, grated
1/2 cup of Caesar dressing

Directions

Preheat grill to medium-high heat.

Season chicken breasts with salt and pepper. Grill for 5-7 minutes per side or until cooked through. Let cool and slice into strips.

Wash and chop romaine lettuce. Combine with sliced chicken, croutons, Parmesan cheese, and Caesar dressing. Toss until evenly coated.

Divide salad among four plates and serve.