

# CAESAR CHICKEN WINGS

*Sponsored by: Pepper Mill®*



**Gordon**  
FOOD SERVICE STORE

## Ingredients *Yield: 12 servings*

| Reorder No. | Description                                    | Amount  |
|-------------|--|---------|
| 866791      | Chicken Wings, cut at joint, wing tips removed | 3 lbs.  |
| 726079      | Pepper Mill® Regal Caesar Dressing             | 2 cups  |
| 164259      | Primo Gusto® Imported Parmesan Cheese          | ¼ cup   |
| 225037      | Trade East® Regular Ground Black Pepper        | 2 Tbsp. |

## Preparation Instructions

*Wash hands.* Preheat the oven to 350°F.

Mix salad dressing, cheese and pepper in large bowl. Add chicken wings, turn to coat.

Pour chicken into rectangular baking pan. Bake for approximately 45 minutes, or until chicken is golden brown on top. Top with fresh parsley and grated parmesan cheese.

# CREAMY CAESAR ROASTED VEGETABLES

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## Ingredients *Yield: 4 servings*

| Reorder No. | Description                             | Amount  |
|-------------|---|---------|
| 396532      | Portabella Mushrooms, sliced            | 8 oz.   |
| Market Item | Mini Sweet Peppers, thinly sliced       | ½ cup   |
| Market Item | Medium Zucchini, thinly sliced          | 1       |
| Market Item | Medium Yellow Squash                    | 1       |
| 269891      | GFS® Whole Artichoke Hearts             | 1 cup   |
| Market Item | Sun Dried Tomatoes                      | ¼ cup   |
| 299405      | GFS Unsalted Butter                     | 3 Tbsp. |
| 225037      | Trade East® Regular Ground Black Pepper | ½ Tsp.  |
| 424307      | Kosher Salt                             | ½ Tsp.  |
| 726079      | Pepper Mill® Regal Caesar Dressing      | ¼ cup   |
| 184750      | Green Onions, sliced                    | ½ cup   |
| 164259      | Primo Gusto® Imported Parmesan Cheese   | ½ Tsp.  |

## Preparation Instructions

*Wash hands.* Preheat grill.

Halve portabellas. Slice peppers and squash.

Place in center of foil sheet: vegetables (except green onions), butter, salt, and pepper.

Bring up foil sides; double-fold top and ends to seal packet.

Place packet on grill over indirect heat; grill 12-15 minutes or until vegetables are tender when pierced with a fork.

Remove packet from grill and drain vegetables, if needed; transfer to serving bowl. Stir in Pepper Mill Caesar Dressing and green onions; sprinkle with cheese.

# CAESAR STUFFED EGGS

*Sponsored by: Pepper Mill®*



**Gordon**<sup>®</sup>  
FOOD SERVICE STORE

## Ingredients *Yield: 12 servings*

| Reorder No. | Description                             | Amount |
|-------------|---|--------|
| 505412      | Gordon Choice™ Large Grade A Shell Eggs | 12     |
| 726079      | Pepper Mill® Regal Caesar Dressing      | ¼ cup  |
| 264170      | Romaine Lettuce Leaves, finely chopped  | 2      |

## Preparation Instructions

Cut the fat rounded ends off the eggs and scoop the yolks into a bowl. Stand the hard-boiled egg whites upright in the egg carton. If you prefer to serve the eggs on a platter, trim a small piece of egg off the pointed ends so they will stand upright.

Break the egg yolks up a little bit using a fork. Add Pepper Mill Caesar Dressing and half of the lettuce. Mash until smooth.

Fill the egg whites, overstuffing them a little. Garnish with the remaining finely chopped lettuce.

# BLACKENED CHICKEN CAESAR FLATBREAD

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FOOD SERVICE STORE

## Ingredients *Yield: 2-4 servings*

| Reorder No. | Description                                      | Amount  |
|-------------|--|---------|
| 216713      | Sienna Bakery® Naan 8 inch Stone Baked Flatbread | 2       |
| 432061      | GFS® Pure Olive Oil                              | 2 Tbsp. |
| 780995      | Primo Gusto® Whole Milk Mozzarella Cheese        | 2 cups  |
| 864091      | Chicken Breasts                                  | 2       |
| 861461      | Parmesan Cheese, shaved                          | ½ cup   |
| 735787      | Romaine Lettuce, chopped                         | 3 cups  |
| 726079      | Pepper Mill® Regal Caesar Dressing               | ¼ cup   |
| 184750      | Grape Tomatoes, halved                           | ½ cup   |
| 114771      | Trade East® Blackened Seasoning                  | ½ Tsp.  |

## Preparation Instructions

*Wash hands.* Preheat the oven to 450°F.

Brush each flatbread with one teaspoon of olive oil. Sprinkle with salt. Cover evenly in mozzarella cheese. Place on baking sheet and bake until golden brown, about 10-12 minutes.

Cut chicken breast lengthwise, so you have two thinly sliced pieces. Sprinkle both sides of chicken pieces evenly with blackening seasoning. Heat remaining olive oil in a non-stick skillet over a medium-high heat. Cook chicken until blackened on both sides and cooked through, about 2-3 minutes per side. Set aside and cool for a few minutes. Cut into bite-sized pieces.

Once the flatbread comes out, top it evenly with the lettuce, tomatoes, and chicken. Then drizzle the Pepper Mill Caesar Dressing on top and sprinkle with parmesan cheese.