

gluten free sheet pan chicken caesar salad

your favorite restaurant caesar salad made at home and totally gluten free!

gluten free | dairy free option | nut free

serves 2 to 3 | prep 10 min | bake 45 min | one pan

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Ingredients

- 1 lb chicken breasts, pounded thin
- 1 egg, whisked (or a drizzle of olive oil for egg free)
- 1 cup Aleias gluten free Italian breadcrumbs (labeled certified gluten free)
- Drizzle of olive oil for brushing
- 1 lb Yukon gold potatoes, cut into 1/2 inch cubes
- 2 tbsp olive oil
- Salt, pepper, and garlic to taste
- 2 to 3 heads baby gem lettuce, sliced
- Caesar dressing to taste (check label for gluten free)
- Parmesan cheese to taste (or dairy free parmesan)

Directions

1. Preheat your oven to 425 degrees. Line a jelly roll sheet pan with parchment paper.
2. Toss **1 lb cubed Yukon gold potatoes** with **2 tbsp olive oil**, salt, pepper, and garlic until evenly coated. Spread in a single layer on one half of the sheet pan. Place in the oven and bake for 25 minutes.
3. While the potatoes bake, set up your breading station. Crack **1 egg** into a shallow bowl and whisk. Pour **1 cup of Aleias gluten free breadcrumbs** into a second shallow bowl. Pound **1 lb chicken breasts** thin if desired. Dip each chicken breast into the egg letting the excess drip off, then press firmly into the breadcrumbs on both sides to coat.
4. After 25 minutes, add the breaded chicken cutlets to the other half of the sheet pan. Brush the tops generously with **olive oil**. Return to the oven and bake for another 20 minutes until the chicken is golden and crispy and reaches an internal temperature of 165 degrees, and the potatoes are golden with fork tender edges.
5. While everything bakes, toss **sliced baby gem lettuce** with **caesar dressing** and **parmesan cheese** in a bowl. Set aside.
6. Remove the pan from the oven. Slice the chicken cutlets into strips. Plate the potatoes first, top with the sliced chicken, then pile the caesar salad generously right on top. Serve immediately!

Make It, Save It, Reheat It

- ▶ **Store separately:** Keep chicken and potatoes in an airtight container away from the salad. Always keep lettuce undressed until right before eating!
- ▶ **Fridge:** Store chicken and potatoes for up to 2 to 3 days. Reheat on a sheet pan in the oven to crisp everything back up.
- ▶ **Next day lunch:** Cold chicken cutlet straight from the fridge with a fresh caesar salad on top is SO good. Skip reheating and skip the potatoes for the best leftover version!

Celiac Safety Reminder

- ▶ **Breadcrumbs:** Always use certified gluten free breadcrumbs. Regular breadcrumbs contain wheat and are NOT celiac safe. I always use Aleias gluten free Italian breadcrumbs. Also do a quick label check on your caesar dressing before using it!

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