



## **Garden Hearts® Turkey Caesar Sandwich**

**Yield: 8 servings**

### **INGREDIENTS**

- 2 Garden Hearts® Petite Romaine Hearts**
- 8 ciabatta rolls
- 1 cup Caesar dressing (recipe follows)
- 32 ounces sliced roast turkey breast
- 1 cup Parmigiano-Reggiano Cheese, curled or grated

### **CAESAR DRESSING**

- 4 egg yolks, pasteurized
- 8 garlic cloves, minced
- 4 anchovy fillets
- 2 teaspoons hot pepper sauce
- 1 teaspoon Worcestershire sauce
- 2 teaspoons red wine vinegar
- 2 lemons, juiced and seeded
- 1 cup olive oil

## METHOD

1. Cut one inch from the base of the Garden Hearts®, separate into individual leaves, rinse well under cold running water, and air dry completely.
2. Purée all of the dressing ingredients, except the oil, until smooth. While blender is still running, slowly add oil until dressing is fully emulsified and reaches the desired thickness. Add salt and pepper to taste.
3. Cut the rolls in half and toast under a broiler.
4. Spread each side of the toasted bread with one-half tablespoon of dressing and layer turkey slices on bottom half of the roll.
5. Chop the Garden Hearts® and toss with the Caesar dressing; layer a generous helping of the lettuce on top of the turkey.
6. Top with Parmigiano-Reggiano curls, place the top half of the bread on the sandwich and serve.



**Recipe by:** **Beat Giger, CEC, AAC, Corporate Chef**  
**Pebble Beach Resorts; Pebble Beach, CA**

**Chef's comment:** *"Garden Hearts® of romaine, Caesar dressing and fresh-roasted turkey – what more can you ask for in a sandwich?"*



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