



Chicken and Tot Salad with Caesaresque Dressing

Time: 30 mins

Serves 4

Tater Tots is a trademarked term by Ore Ida, but other brands (including organic ones) sell similar spud nuggets. If you have a half hour to marinate the chicken, do so, but it's optional.

You might feel tempted not to salt the chicken when the marinade itself has salty fish sauce. Unless you're sensitive to sodium, this is a mistake. Chicken breast needs that extra bit of salt to taste its best!

8 ounces Tater Tots or similar, plus a few more for you to snack on

1 pound romaine lettuce

½ cup mayonnaise

2 tablespoons fresh lemon juice

1 tablespoons fish sauce

1 ½ pounds chicken tenders or boneless, skinless chicken breasts, halved crosswise and cut into strips

Salt and freshly ground pepper

1 tablespoon olive oil or other oil

Cook the tots

Preheat the oven to 450°F or whatever your tot package instructions say. Spread out the tots on a baking sheet and bake until hot throughout and starting to brown in spots, about 18 minutes (or refer to package instructions).

Meanwhile, prep the lettuce and make the dressing/marinade

Cut or tear the lettuce into bite-sized pieces, wash and spin it dry, then pat dry with towels. Transfer the lettuce to a serving bowl.

Meanwhile, in a large bowl, whisk together the mayonnaise, fresh lemon juice, and fish sauce. Pour half the mixture into a small serving bowl or pitcher and save it for the salad.

Season and cook the chicken

Add the chicken to the remaining mayo mixture in the bowl, season with 1 teaspoon salt and a few grinds of pepper, and toss.

Heat a large skillet over medium-high heat. Add the oil and heat until shimmering. Add the chicken in a single layer (you may need to do this in batches) and cook until golden brown on the bottom, 2 to 3 minutes. Flip and cook the chicken until browned on the other side and white throughout (you can cut into one if you need to peek), 2 to 3 minutes longer. Transfer to a plate and let cool for 5 minutes.

Dress and assemble the salad and serve

Drizzle about 2 tablespoons of the dressing over the lettuce and toss. Arrange the chicken and tots in separate piles on top and serve right away, passing the remaining dressing at the table.

The short version

Cook the tots. Prep the lettuce. Whisk together the mayo, lemon juice, and fish sauce and set aside half for the salad. Toss the remaining mixture with the chicken and 1 teaspoon salt. Cook the chicken until browned. Toss about 2 tablespoons of the dressing with the salad, then serve the chicken and tots on top with the remaining salad.

Swaps

- Instead of tots, you could add roasted potatoes or croutons.
- Instead of romaine, try coleslaw mix.
- Instead of chicken, try tofu slabs.
- Instead of lemon, try rice or white wine vinegar.
- Instead of fish sauce, try soy sauce.
- Instead of mayo, try olive oil with a teaspoon of mustard to help things emulsify.

Bonus points

- Add grated garlic to the dressing, so it's closer to Caesar dressing.
- Add grated Parmigiano cheese to the dressing, so it's more like Caesar salad.
- Add garlic powder, onion powder, or smoked paprika to the dressing.
- Toss the tots with Italian seasoning after they come out of the oven for more crouton-like flavor.

Did you make this recipe?

I'd love to see how it turns out! Please tag me on Instagram [@kristincdonnelly](#).

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