



# PARMESAN CHICKEN CAESAR KABOBS

Perfect for traveling dance days!

## Ingredients

4-6 Frozen Chicken  
Tenderloins  
1-2 Cups Romaine Lettuce  
1-2 tablespoons  
Food Network  
Parmesan Ceasar Dressing  
1 tablespoon Olive oil  
1 teaspoon S&P each

**PREPARATION: 10MIN**

**COOKING: 35MIN**

**READY IN: 45MIN**

## Directions

1. Line a baking sheet with aluminum foil. Place tenderloins on pan and drizzle with olive oil. Bake for 20 minutes at 375 degrees. Remove from oven and season with salt & pepper. Return to the oven for an additional 15 minutes.
2. Meanwhile, shred the lettuce by hand. Be sure to wash the leaves and tear into bite sized pieces. I like to fold the leaf length wise and tear off 2 inch segments, bottom to top.
3. Remove the chicken from oven and allow 10 minutes to cool. Slice into 2 inch bite sized pieces and begin to assemble kabobs.
4. Skewer romaine leafs and tender bites, alternating the two and top with parmesan ceasar dressing before serving.