Grilled Caesar Salad with Sourdough Breadcrumbs

2 cups cubes whole wheat sourdough bread

​4 teaspoons olive oil

1/2 teaspoons salt

1 cup canned chickpeas, drained and rinsed

1/4 teaspoon paprika

1/2 cup plain whole milk Greek yogurt

2 Tablespoons fresh lemon juice

1 teaspoon Dijon mustard

1 teaspoon Worcestershire sauce

1 clove minced garlic

1/2 teaspoon anchovy paste

1/4 teaspoon black pepper

2 romaine hearts, quartered lengthwise

1 ounce parmesan cheese, grated

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Place bread on 1/2 of a baking sheet and toss with 1 T. oil and 1/8 t. salt.

Spread chickpeas on other side and toss with paprika, 1/8 t. salt and 1 t. oil.

Bake 20 minutes at 350, tossing halfway through.

Transfer bread to a food processor and pulse until coarsely ground.

Whisk together yogurt, lemon juice, mustard, Worcestershire, garlic, anchovy paste, pepper and 1/4 t. salt. Whisk in water 1 t. at a time until it reaches drizzling consistency.

Spray romaine with cooking spray. Place, cut side down on a hot grill and grill until charred.

Place 2 romaine quarters on each plate.

Top with 2 T. Caesar dressing.

Sprinkle 1/4 c. breadcrumbs over top.

Add 1/4 c. chickpeas.

Finish by sprinkling 1 T. cheese over top.