**Переведите рецепт и предложите собственные ингредиенты , которые вы бы в него добывили или наоборот убрали.**

**Salad recipe:**

The first, we need to cut 300 grams of chicken fillet cubes preferably small. After that, the meat is roasted in olive oil until golden brown.
To get even more tasty chicken in oil, you can add a couple of cloves of crushed garlic. Once the chicken fry, it should defer until the side. Next, we prepare the croutons.
To do this, you must at the same oil that is grilled chicken, sliced roast same diced white bread roast same diced white bread. It can be dried in an oven at low temperature.
Rusks also put aside. Prepare the dressing.
For this, you need to mix 30 grams of mustard, 50 grams of lemon juice, two mashed into a puree of chicken egg yolk, which must first be boiled, as well as salt, pepper and a little olive oil. Also, it is not superfluous to add to refuel two well crushed garlic cloves.
Refueling stir until completely until we get a smooth paste.
Charge should be relatively liquid, but not too much. Now, lay on a flat salad romaine lettuce or other varieties that need to pick your hands into small pieces.
Put the chicken on the leaves, then pour the croutons and our salad dressing prepared earlier. Salad can be sprinkled on top of lots of grated Parmesan cheese.
Salad prepared at home, it's time to set the table and serve it to the salad.