

CLASSIC COBB SALAD

Rows of rotisserie chicken, bacon, egg, avocado, tomato, and blue cheese over crisp lettuce



INSTRUCTIONS

1. Build the lettuce base

- 6 cups chopped green leaf or romaine lettuce (or a mix of both)

Spread the lettuce in a large bowl or on a large platter.

2. Arrange the toppings in rows

- 2 cups cubed rotisserie chicken
- 6 slices bacon, cooked and crumbled (or 1/3 cup bacon bits)
- 3 hard-boiled eggs, chopped
- 1 avocado, diced
- 1 cup cherry or grape tomatoes, halved
- 1/2 cup crumbled blue cheese (or shredded cheddar)
- 1/4 cup pickled red onion

Arrange each ingredient in its own row or section on top of the lettuce, so everything is visible.

3. Make the vinaigrette

- 3 tbsp red wine vinegar
- 1 tsp Dijon mustard
- 1/2 cup olive oil
- 1/4 tsp salt
- 1/4 tsp black pepper
- Pinch of sugar (optional)

Combine the vinegar, mustard, salt, pepper, and sugar in a jar with a tight lid. Add the olive oil, screw on the lid, and shake vigorously until emulsified.

4. Dress and serve

Drizzle the vinaigrette over the salad, or serve it on the side so everyone can add their own. Toss just before eating.

NUTRITION (per serving, makes about 4 servings)

- Calories: 663
- Total Fat: 55g
- Total Carbs: 9g
- Fiber: 5g
- Net Carbs: 4g
- Protein: 34g

STORAGE

Store components separately in airtight containers for up to 3 days. Wait to dice the avocado and add dressing until just before serving.