

Cobb Salad

Servings: 4-6

Prep Time: 10min

Cook Time: 10min



Ingredients

- 1/3 c. red wine vinegar
- 1 tbsp. Dijon mustard
- 2/3 c. olive oil
- kosher salt
- Freshly ground black pepper
- 1 head lettuce, coarsely chopped
- 4 hard-boiled eggs, peeled and quartered
- 340g cooked chicken, diced
- 8 slices bacon, cooked and crumbled
- 1 avocado, thinly sliced
- 110g crumbled blue cheese
- 140g cherry tomatoes, halved
- 2 tbsp. Chopped chives

Directions

1. In a jar, shake together vinegar, mustard, and oil and season with salt and pepper.
2. On a large platter, spread out lettuce, then add rows of hard-boiled egg, chicken, bacon, avocado, blue cheese, and cherry tomatoes.
3. Season with salt and pepper, drizzle with dressing, and garnish with chives.