

## Rotisserie Chicken Cobb Salad

**Servings:** 4

**Prep Time:** 15min

**Cook Time:** 4min

### Ingredients

- 2 tbsp. extra virgin olive oil
- 2 tbsp. red wine vinegar
- 2 plum tomatoes, diced
- 1 rotisserie chicken
- 1 avocado, diced
- 4 slices cooked bacon, broken into pieces
- 1/4 c. crumbled blue cheese
- 4 thick slices iceberg lettuce
- Hard-cooked egg, grated

### Directions

1. In large bowl, combine extra virgin olive oil and red wine vinegar with 1/2 teaspoon each salt and pepper. Stir in plum tomatoes
2. From rotisserie chicken, shred 3 cups meat. Stir into dressing along with avocado, bacon and crumbled blue cheese
3. Serve over 4 thick slices iceberg lettuce; top with grated hard-cooked egg

