



chicken cobb salad recipe

Looking for a meal-in-a-bowl? Search no further than this satisfying, crowd-pleasing Cobb Salad, a classic combo of chicken, bacon, avocado, eggs and blue cheese, all tossed in a creamy homemade Thousand Island dressing.

SERVES: 6



julie albert & lisa gnat

ingredients

Thousand Island Dressing

- 1 cup mayonnaise
- 4 tbsp ketchup
- 2 tbsp white vinegar
- 1 tbsp sugar
- 2 tsp sweet green relish
- 1/4 tsp kosher salt
- 1/4 tsp freshly ground black pepper

Chicken Cobb Salad

- 8 cups romaine lettuce torn into bite-size pieces
- 6 bacon slices, cooked crisp and crumbled
- 5 boneless, skinless chicken breast halves, cooked and diced
- 3 large eggs, hard boiled and finely chopped
- 3 large tomatoes, seeded and diced
- 2 avocados, pitted, peeled and diced
- 3/4 cup crumbled blue cheese

directions

1. For the dressing, in a medium bowl, whisk mayonnaise, ketchup, vinegar, sugar, relish, salt and pepper. Set aside until ready to use (this recipe makes extra dressing for you to keep in the refrigerator for up to 1 week).
2. In a large bowl, combine lettuce, bacon, diced chicken, egg, tomatoes, avocado and blue cheese. Gently toss with desired amount of dressing.

“My salad days - when I was green in judgement.”

– WILLIAM SHAKESPEARE

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