



Cobb Salad



This Cobb salad has some of my favorite ingredients: chicken, egg, tomatoes, blue cheese and avocado.

By Bill

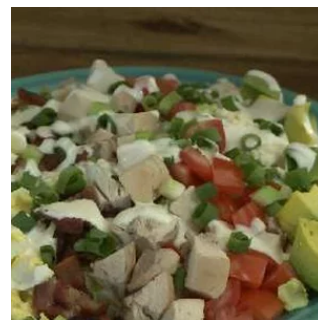
Prep: 20 mins

Cook: 30 mins

Total: 50 mins

Servings: 6

Yield: 6 servings



Ingredients

6 slices bacon

3 large eggs

1 head iceberg lettuce, shredded

3 cups chopped, cooked chicken meat

2 medium whole (2-3/5" dia) (blank)s tomatoes, seeded and chopped

3/4 cup blue cheese, crumbled

1 avocado - peeled, pitted and diced

3 medium (4-1/8" long)s green onions, chopped

1 (8 ounce) bottle Ranch-style salad dressing

Directions

Step 1

Place eggs in a saucepan and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Step 2

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Step 3

Divide shredded lettuce among individual plates.

Step 4

Evenly divide and arrange chicken, eggs, tomatoes, blue cheese, bacon, avocado and green onions in a row on top of the lettuce.

Step 5

Drizzle with your favorite dressing and enjoy.

Nutrition Facts

Per Serving:

525.2 calories; protein 31.7g 63% DV; carbohydrates 10.2g 3% DV; fat 39.9g 61% DV; cholesterol 179.1mg 60% DV; sodium 915.2mg 37% DV.

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