







# Chopped Cobb Salad

This Chopped Cobb salad is full of chicken, bacon, avocado, hard-boiled egg, and blue cheese crumbles, all tossed in an easy vinaigrette.

 <b>Course</b>	Salad
 <b>Cuisine</b>	American
 <b>Keyword</b>	avocado, bacon
 <b>Prep Time</b>	15 minutes
 <b>Cook Time</b>	0 minutes
 <b>Servings</b>	6 servings



5 from 1 vote

## Ingredients

### Dressing

- 1 garlic clove, minced
- 1 teaspoon Dijon mustard
- 1 tablespoon mayonnaise
- 3 tablespoons red wine vinegar
- 1/3 cup olive oil or vegetable oil
- salt and pepper

### Salad

- 1 head romaine lettuce, finely chopped
- 1 cup grape tomatoes, quartered
- 1 1/2 cups finely chopped cooked chicken
- 3 hard-boiled eggs, finely chopped
- 1/2 red onion, finely chopped
- 7 slices bacon, cooked and crumbled
- 1 avocado, finely chopped
- 1/3 cup crumbled blue cheese

## Instructions

1. Make salad dressing. Combine garlic, mustard, mayonnaise and vinegar in a bowl. Gradually whisk in oil. Season to taste with salt and pepper. Refrigerate until needed.
2. Toss together all salad ingredients in a large bowl.
3. Pour dressing over salad and toss again.

## Nutrition

Calories: 433kcal

This recipe originally appeared on [spicysouthernkitchen.com](http://spicysouthernkitchen.com)

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