



Recipe Card

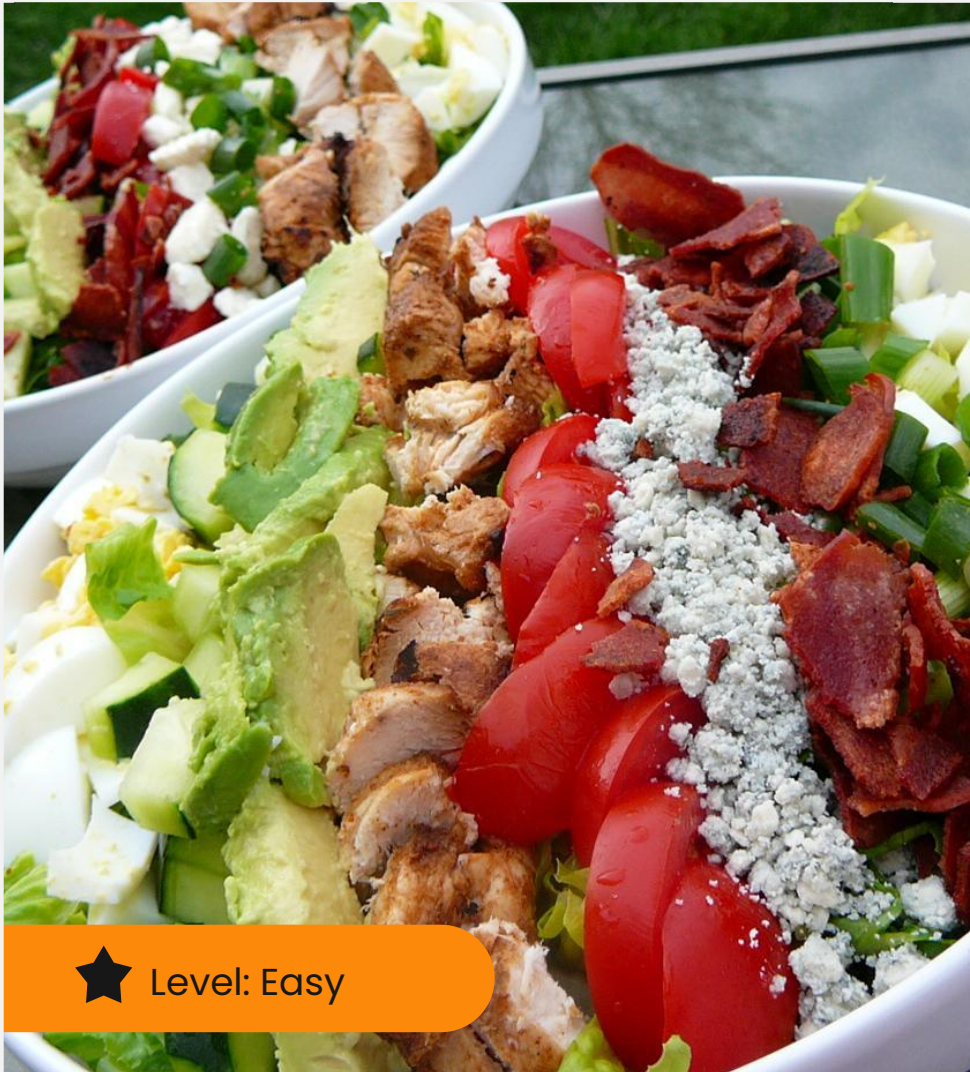
Cobb Salad



Serving: 6



Cooking Time: 30 mins



INGREDIENTS

- 6 slices bacon
- 3 eggs
- 1 head iceberg lettuce, shredded
- 3 cups chopped, cooked chicken meat
- 2 tomatoes, seeded and chopped
- $\frac{3}{4}$ cup blue cheese, crumbled
- 3 green onions, chopped
- 1 avocado - peeled, pitted and diced
- 1 (8 ounce) bottle Ranch-style salad dressing

PREPARATION

1. Place eggs in a saucepan and cover completely with cold water; bring to a boil, then cover and remove from heat. Let eggs sit for 10 to 12 minutes, then cool, peel and chop.
2. While the eggs are cooking, place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown, 7 to 10 minutes. Drain, crumble, and set aside.
3. Divide shredded lettuce among individual plates. Top with rows of bacon, eggs, chicken, tomatoes, blue cheese, green onions, and avocado. Drizzle with dressing.

★ Level: Easy