



COBB SALAD

PREP TIME: 20min

COOK TIME: 15min

SERVINGS: 2-4

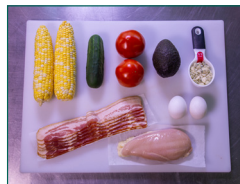
Ingredients

DRESSING

- 1 sprig lemon thyme
- 1 sprig oregano
- 1 lemon
- 1 tbs dijon mustard
- 1/4 cup red wine vinegar
- 1/2 cup olive oil

SALAD

- 2 eggs
- 6 strips bacon
- 1 chicken breast
- 2 corn
- 1 cucumber
- 1-2 tomato
- 1 avocado
- 1 lettuce
- 2 heads lettuce
- 1/3 cup blue cheese



- 1 preheat oven to 400°F
- 2 place eggs in pot of water, bring to boil, turn off heat, let cook for 10min, replace with cool water, peel, and slice eggs
- 3 place bacon on baking sheet, bake for 15min, and slice
- 4 season chicken with oil, salt, and pepper; grill on high heat for 4-6min on each side; slice once cool
- 5 pull herb leaves and mix with garlic, lemon juice, dijon, and vinegar in a blender or food processor; slowly mix in olive oil to complete dressing
- 6 blanch corn and strip kernals, slice cucumber, slice tomato, slice avocado, pull lettuce leaves, and assemble along with chicken, eggs, and blue cheese



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