



Cobb salad

USA | 2 persons

10 mins Preparation | 15 mins Cooking | 25 mins Total Time

This classic American main-dish salad is packed with chicken, avocado, sweet tomatoes, crunchy bacon, blue cheese (Roquefort), and eggs, all topped with a lightened-up blue cheese dressing..



Preparations

1. Prepare the dressing by combining all ingredients in a mixing bowl; whisk together until thoroughly combined. Set aside.
2. Arrange salad greens on a large plate.
3. Arrange chicken, bacon, egg, tomatoes, avocado, and blue cheese on top of the salad greens.
4. Drizzle the salad with previously prepared dressing.

Ingredients

- * 2 pieces Country Cuisine's Chicken Breast Steak 120g or your choice, defrosted, heated, sliced

For the dressing

- * 3/4 cup non-fat plain yogurt
- * 1 tbsp extra virgin olive oil
- * 1 tsp white vinegar
- * 1 tsp Dijon mustard
- * 2 tbsp reduced fat crumbled blue cheese salt and fresh ground pepper, as to taste

For the salad

- * 10 cups mixed salad greens
- * 4 slices bacon, cooked to a desired crispness and crumbled
- * 2 large hard-boiled eggs, sliced
- * 1 cup cherry tomatoes, halved
- * 1 avocado, sliced
- * 1/2 cup reduced fat crumbled blue cheese

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