

# Cobb Salad

9 ingredients · 25 minutes · 4 servings



## Directions

1. Place the eggs in a saucepan and cover with water. Bring to a boil over high heat then turn off the heat but keep the saucepan on the hot burner. Cover and let sit for 10 to 12 minutes. Transfer the eggs to a bowl of cold water and let the eggs sit until cool enough to handle. Peel and slice.
2. Meanwhile, cook the bacon in a large pan over medium heat for about five minutes per side or until the bacon is cooked through and crispy. Transfer to a paper towel-lined plate to let the bacon cool slightly then chop into small pieces.
3. To a jar add the oil, lemon juice, and mustard. Shake to combine.
4. To serve, divide the romaine between plates and top with the chicken, egg, bacon, cucumber, and green onion. Drizzle the dressing on top. Enjoy!

## Notes

### Leftovers

Refrigerate in an airtight container for up to three days.

### More Flavor

Add honey or maple syrup, dried herbs, fresh garlic, salt, and/or pepper to the dressing.

### Additional Toppings

Cheese, olives, tomatoes, and/or avocado.

### No Romaine

Use baby spinach or another salad green instead.

## Ingredients

- 4 Egg
- 4 slices Bacon
- 1/4 cup Extra Virgin Olive Oil
- 1/4 cup Lemon Juice
- 1 tsp Dijon Mustard
- 16 leaves Romaine (chopped)
- 14 ozs Chicken Breast, Cooked (chopped)
- 1 Cucumber (sliced)
- 4 stalks Green Onion (chopped, greens parts only)