

CONTEMPORARY COBB SALAD

This salad is ideal for a hot day when you want to avoid turning on the stove.

Serves 6

Chicken Salad:

- 2 cups diced cooked chicken breast
- 1/3 cup chopped green onion
- 1/4 cup mayonnaise
- 1 tbsp red wine vinegar
- 3 oz crumbled Blue cheese
- salt & pepper

Egg & Bacon Salad:

- 1 tbsp red wine vinegar
- 1 tbsp chopped fresh chives
- 1/2 tsp Dijon mustard
- 3 tbsp olive oil
- salt & pepper
- 4 hard boiled eggs, peeled
- 4 strips bacon, cooked

Tomato Avocado Salad:

- 1 ripe avocado, peeled and diced
- 1 pint grape tomatoes, cut in half
- 1/2 cup finely diced red onion
- 1 tsp finely grated lime zest
- 2 tsp fresh lime juice
- 1 tbsp olive oil
- salt & pepper
- 6 cups mixed salad greens, such as Boston, Romaine and leaf

For chicken salad, toss chicken with green onion, mayonnaise and vinegar. Gently stir in Blue cheese and season to taste. Chill until ready to serve.

For egg and bacon salad, whisk vinegar with chives and mustard. Slowly whisk in olive oil and season lightly. Grate egg on the coarse side of a box grater. Gently stir in vinaigrette and stir in bacon. Chill until ready to serve.



annaOlson

For tomato avocado salad, toss all ingredients together and season to taste. Chill until ready to serve.

To assemble, arrange salad greens on an individual plate. Spoon each of the three salads over greens, keeping salads separate.

