

# DINNERLY



## Low-Carb Salmon Cobb Salad

with Corn, Feta & Mushroom "Bacon"

This version of the recipe is customized with salmon.



20-30min



2 Servings

### WHAT WE SEND

- ½ lb mushrooms
- 1 cucumber
- 1 plum tomato
- 1 romaine heart
- 5 oz corn
- 1.4 oz feta cheese <sup>7</sup>
- 10 oz pkg salmon fillets <sup>4</sup>

### WHAT YOU NEED

- 2 large eggs <sup>3</sup>
- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) <sup>17</sup>

### TOOLS

- small saucepan
- rimmed baking sheet
- medium nonstick skillet

### ALLERGENS

Egg (3), Fish (4), Milk (7), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

### NUTRITION PER SERVING

Calories 870kcal, Fat 64g, Carbs 29g,  
Protein 44g



#### 1. Hard boil eggs

Preheat oven to 425°F with a rack in the upper third.

Place **2 large eggs** in a small saucepan. Add enough water to cover by 1 inch. Bring to a boil, cover, and remove from heat; let cook until eggs are set, about 10 minutes. Using a slotted spoon, remove from saucepan and place in a bowl of **ice water**.



#### 2. Roast mushroom "bacon"

While **eggs** cook, discard stems from **mushrooms**, then thinly slice caps. On a rimmed baking sheet, toss with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Roast on upper oven rack until deep golden-brown and begin to crisp, 10–15 minutes. Transfer to a plate; reserve baking sheet for step 4.



#### 3. Prep veggies

Trim ends from **cucumber** (peel if desired) and cut into ¼-inch pieces.

Cut **tomato** into ½-inch pieces.

Trim ends from **lettuce**, then tear into bite-size pieces (about 8 cups, loosely packed). Set veggies aside until ready to serve.



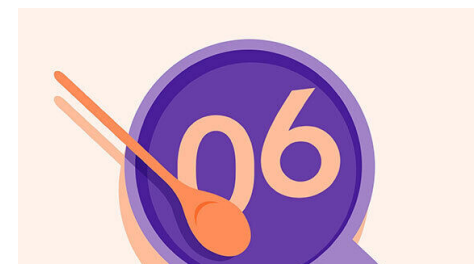
#### 4. Broil corn

Switch oven to broil. On reserved baking sheet, toss **corn** with **a drizzle of oil** and **a pinch each of salt and pepper**. Broil on upper oven rack until browned in spots, 2–3 minutes (watch closely as broilers vary).



#### 5. Cook salmon

Pat **salmon** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Cook until skin is charred and crisp in spots, about 4 minutes. Flip and cook until just medium, about 1 minute more.



#### 6. Finish & serve

Once **eggs** are cool, remove shells and slice crosswise into ¼-inch rounds.

In a large bowl, combine **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **lettuce** and toss to coat.

Top **dressed lettuce** with **tomatoes**, **cucumbers**, **eggs**, **corn**, **mushroom "bacon"**, **crumbled feta**, and **salmon**. Enjoy!