

# DINNERLY



**LOW CALORIE**

**LOW CARB**

## Summer Vegetarian Cobb Salad with Corn & Mushroom "Bacon"



20-30min



2 Servings

We love our veggies! And we definitely don't think that meat-eaters should get to have all of the bacon fun. So, we took the umami-bomb of the plant world—mushrooms—and turned it into crispy, bacon-like bites that top this vegetarian version of a cobb salad. We've got you covered!

## WHAT WE SEND

- cucumber
- plum tomatoes
- feta <sup>1</sup>
- 4 oz button mushrooms
- 5 oz corn
- 1 romaine heart

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar

## TOOLS

- rimmed baking sheet
- saucepan

## ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 530kcal, Fat 37g, Carbs 39g, Protein 19g



### 1. Hard boil eggs

Preheat oven to 425°F with a rack in the upper third. Add **2 large eggs** to a small saucepan along with enough water to cover by 1 inch. Bring to a boil, cover, and remove from heat to continue to cook until eggs are set, about 10 minutes. Using a slotted spoon, remove eggs from pot and place in a bowl of ice water.



### 2. Roast mushroom "bacon"

While **eggs** are cooking, remove and discard stems from **mushrooms**, then thinly slice caps. On a rimmed baking sheet, toss mushrooms with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Roast mushrooms on upper oven rack until deep golden brown and starting to crisp, 10–15 minutes. Transfer **mushroom "bacon"** to a plate.



### 3. Prep veggies

As **mushrooms** cook, shuck **corn**, removing any strings, then cut kernels from cob. Trim ends from **cucumber** (peel if desired) and cut into ¼-inch pieces. Cut **tomato** into ½-inch pieces. Tear **lettuce** into bite-size pieces (about 8 cups, loosely packed).



### 4. Broil corn

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



### 5. Finish & serve

Once **eggs** are cool, remove shells and slice crosswise into ½-inch rounds. In a large bowl, combine **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **lettuce** to **dressing** and toss to coat. Top **dressed lettuce** with **tomato**, **cucumber**, **eggs**, **corn**, **mushroom "bacon"**, and **crumbled feta**; season with \_\_\_a few grinds...



### 6. Take it to the sea!

Not so worried about keeping it veggie? Grill some succulent shrimp or poach a piece of salmon as an extra protein-packed topper.