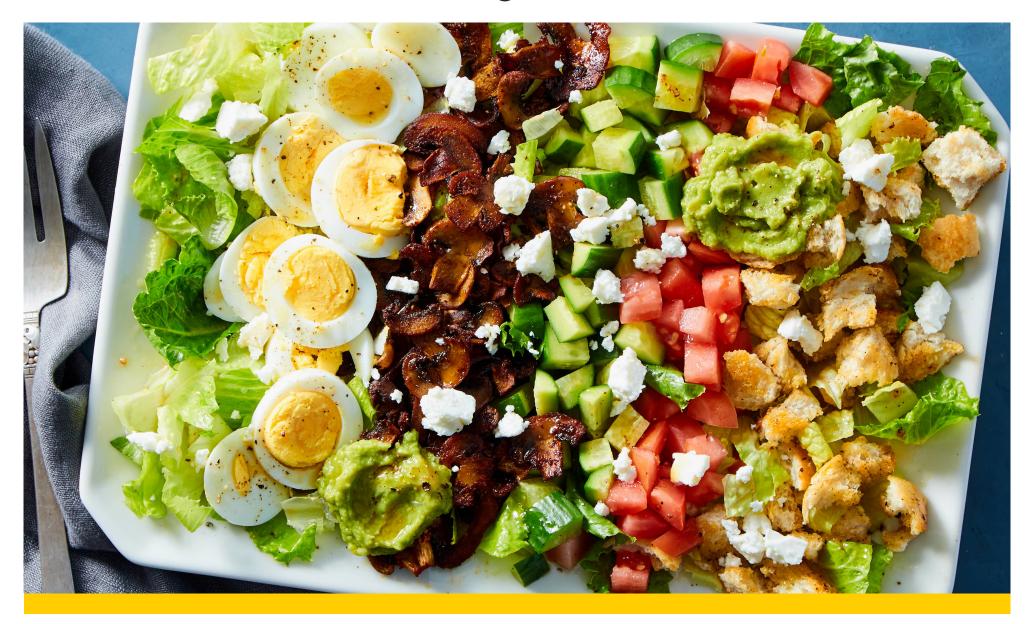
MARLEY SPOON



Vegetarian Cobb Salad

with Mushroom "Bacon"





30min 2 Servings

Mushroom "bacon"? It may sound crazy, but really, it's just crazy delicious. The mushrooms get crisp and caramelized in the oven, with a smoky-savory flavor thanks to a BBQ spice blend. The faux bacon works perfectly in a dinner-worthy Cobb salad, with chopped romaine, homemade croutons, diced tomatoes and cucumbers, sliced hard-boiled eggs, guacamole, and feta.

What we send

- ½ lb mushrooms
- garlic
- ¼ oz BBQ spice blend
- 1 Portuguese roll ³
- 1 cucumber
- 1 plum tomato
- 1 romaine heart
- 2 (2 oz) guacamole
- 2 oz feta ²

What you need

- 2 large eggs ¹
- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

Tools

- small saucepan
- · rimmed baking sheet
- · microplane or grater

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 52g, Carbs 32g, Protein 19g



1. Cook eggs

Preheat oven to 450°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 water to a boil over high, then cover and remove from heat until eggs are set, about 10 minutes. Use a slotted spoon to remove eggs from saucepan and place in a bowl of ice water.



4. Prep salad

While **croutons** bake, trim **cucumber** (peel, if desired), then halve lengthwise, scoop out seeds, and cut into ½-inch pieces. Core **tomato** and cut into ½-inch pieces. Halve **lettuce** lengthwise, then cut crosswise into ½-inch slices, discarding end.



2. Roast mushrooms

While eggs cook, trim mushrooms and thinly slice caps. On a rimmed baking sheet, toss mushrooms with 2 tablespoons oil, BBQ spice blend, a generous pinch of salt, and a few grinds of pepper. Roast mushrooms on upper oven rack until deep golden-brown and starting to crisp, about 20 minutes. Transfer to a plate.



3. Bake croutons

Onto same baking sheet, finely grate ½ teaspoon garlic and tear roll into bitesized pieces. Drizzle with oil, then toss bread and garlic with a pinch each of salt and pepper. Bake on upper oven rack until toasted, about 5 minutes (watch closely as ovens vary).



5. Make dressing

Once **eggs** are cool, peel and slice crosswise into ¼-inch thick rounds. In a large bowl, whisk to combine ¼ **cup oil** and **2 tablespoons vinegar**; season to taste with **salt** and **pepper**. Transfer **3 tablespoons of the dressing** to a small bowl.



6. Assemble salad & serve

To large bowl with dressing, add lettuce and toss to coat. Serve lettuce topped with eggs, tomatoes, cucumbers, mushroom bacon, croutons, and a dollop of guacamole. Crumble feta over top, then drizzle with remaining dressing. Enjoy!