



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 tamari and 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 white mushrooms
- ¼ oz BBQ spice blend
- garlic
- 1 mini French roll ¹
- 1 cucumber
- 1 plum tomato
- 1 romaine heart
- 1½ oz feta cheese (contains rennet) ⁷
- 4 oz guacamole

What you need

- 2 large eggs ³
- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) ¹⁷

Tools

- small saucepan
- rimmed baking sheet
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 57g, Carbs 29g, Proteins 20g



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 heat, 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 ingredients

Meanwhile, 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 **romaine** lengthwise, then cut crosswise into ½-inch slices, discarding end.



2. Roast mushrooms

While **eggs** cook, trim **mushrooms** and thinly slice. On a rimmed baking sheet, toss mushrooms with **2 tablespoons oil**, **3½ teaspoons 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.



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 dressing** to a small bowl.



3. Bake croutons

Finely grate **½ teaspoon garlic**. Tear **roll** into bite-size pieces onto same baking sheet. Drizzle with **oil**, then toss with **grated garlic** and **a pinch each of salt and pepper**. Bake on upper oven rack until toasted, about 5 minutes (watch closely as ovens vary).



6. Assemble salad & serve

Transfer **romaine** to large bowl with **dressing**, tossing to coat. Serve **salad** topped with **eggs**, **tomatoes**, **cucumbers**, **mushroom bacon**, **croutons**, and **a dollop of guacamole**. Crumble **feta** over top, then drizzle with **remaining dressing**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**