



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 and tamari. 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
- 4 oz plum tomato
- 1 romaine heart
- 2 (2 oz) guacamole
- 1.4 oz feta cheese ⁷

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

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 670kcal, Fat 54g, Carbs 32g, 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!