



## Salmon 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 tender salmon, chopped romaine, homemade croutons, diced tomatoes and cucumbers, sliced hard-boiled eggs, guacamole, and blue cheese.



## What we send

- ½ lb mushrooms
- garlic
- ¼ oz BBQ spice blend
- 1 mini French roll <sup>1</sup>
- 10 oz pkg salmon filets <sup>4</sup>
- 1 cucumber
- 1 plum tomato
- 1 romaine heart
- 2 (2 oz) guacamole
- 2 (2 oz) blue cheese crumbles <sup>7</sup>

## What you need

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

## Tools

- small saucepan
- rimmed baking sheet
- microplane or grater

## Allergens

Wheat (1), 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 990kcal, Fat 74g, Carbs 34g, Protein 50g



### 1. Cook eggs

Preheat oven to 450°F with a rack in the upper third and center. 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.



### 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 bite-sized 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). Switch oven to broil on high heat. Transfer croutons to a plate, reserve baking sheet.



### 4. Prep salad, cook salmon

Meanwhile, trim **cucumber** (peel, if desired); halve lengthwise, scoop out seeds, and cut into ½-inch pieces. Core **tomato**; cut into ½-inch pieces. Halve **lettuce** lengthwise, then cut crosswise into ½-inch slices, discarding end. Pat **salmon** dry. Season all over with **salt and pepper**.

Add **salmon** to same baking sheet and broil on center oven rack until medium, 5–7 minutes.



### 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, salmon, croutons, and a dollop of guacamole**. Crumble **blue cheese** over top, then drizzle with **remaining dressing**. Enjoy!