



## Chicken Cobb Salad

with Mushroom "Bacon"



30min



2 Servings

| This version of the recipe is customized with boneless, skinless chicken breasts.



## What we send

- ½ lb mushrooms
- ¼ oz BBQ spice blend
- 1 mini French roll <sup>1</sup>
- 1 cucumber
- 1 plum tomato
- 1 romaine heart
- 2 (2 oz) guacamole
- 2 (1 oz) blue cheese crumbles <sup>7</sup>
- 12 oz pkg boneless, skinless chicken breasts

## 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>
- garlic

## Tools

- small saucepan
- rimmed baking sheet
- microplane or grater
- medium skillet

## 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 890kcal, Fat 59g, Carbs 34g, Protein 60g



### 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. Once cool, peel and slice crosswise into ¼-inch thick rounds.



### 4. Cook chicken

Meanwhile, pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until golden brown and cooked through, 3-4 minutes per side. Transfer to a cutting board to rest, 5 minutes.



### 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.



### 5. Prep salad & dressing

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. Cut crosswise into ½-inch slices; discard end.

In a large bowl, whisk **¼ cup oil** and **2 tablespoons vinegar**; season to taste with **salt** and **pepper**. Transfer **3 tablespoons of the dressing** to a small bowl.



### 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).






### 6. Assemble salad & serve

To large bowl with **dressing**, add **lettuce** and toss to coat. Slice **chicken** into strips.

Serve **lettuce** topped with **chicken**, **eggs**, **tomatoes**, **cucumbers**, **mushroom bacon**, **croutons**, and a **dollop of guacamole**. Crumble **blue cheese** over top, then drizzle with **remaining dressing**. Enjoy!

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

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