



Smoked Salmon Cobb Salad

with Bacon & Feta



25min



2 Servings

We give classic cobb salad a twist by introducing delicate smoked salmon to the plate. The beloved composed salad (not tossed) includes hard boiled eggs, bacon, and feta cheese along with fresh tomatoes, shallots, cucumber, and crisp lettuce. Sour cream with a touch of bacon fat for extra flavor makes an irresistible lemony dressing that we drizzle over everything for a refreshingly new, but familiar, meal.

What we send

- 4 oz pkg thick-cut bacon
- 1 oz sour cream ⁷
- 1 lemon
- 1 cucumber
- 1 plum tomato
- 1 shallot
- 1 romaine heart
- 3 oz pkg smoked salmon ⁴
- 2 oz feta ⁷

What you need

- 1-2 large eggs ³
- olive oil
- sugar
- kosher salt & ground pepper

Tools

- small saucepan
- medium skillet

Cooking tip

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Allergens

Egg (3), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 43g, Carbs 19g, Protein 44g



1. Cook eggs

Place **1-2 large eggs** in a small saucepan and fill with enough water to cover by 1 inch. Bring to a boil over high heat. Cover and remove from heat; let sit until eggs are set, about 10 minutes. Use a slotted spoon to transfer eggs to a bowl of **ice water**.



4. Prep ingredients

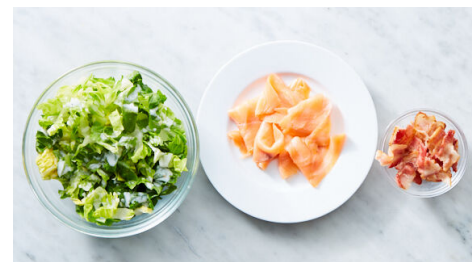
Halve **cucumber** crosswise; peel one half (save rest for own use). Halve lengthwise, scoop out and discard seeds, and thinly slice into half moons. Core and cut **tomato** into ½-inch pieces. Thinly slice **shallot**. Peel **cooled eggs**, then cut into quarters.



2. Cook bacon

Meanwhile, place **bacon** in a medium skillet. Cook over medium-high heat until fat is rendered and bacon is crisp, 3-4 minutes per side. Transfer to a paper towel-lined plate.

Transfer **2 tablespoons bacon fat** to a small bowl.



5. Dress romaine

Halve **romaine** lengthwise, then cut crosswise into ½-inch pieces. Toss in a medium bowl with **1 tablespoon of the dressing**.

Tear **smoked salmon** into 2-inch pieces. Crumble or coarsely chop **bacon**.



3. Make dressing

To bowl with **bacon fat**, stir in **sour cream**, **1 tablespoon each of oil and water**, and **¼ teaspoon sugar**. Squeeze in **1 tablespoon lemon juice** and whisk until smooth. Season to taste with **salt** and **pepper**.

Cut **remaining lemon** into wedges.



6. Finish & serve

Top **romaine** with **eggs, tomatoes, cucumbers, bacon, shallots, smoked salmon**, and **feta cheese crumbles**. Drizzle with **reserved dressing**.

Serve **Cobb salad** with **lemon wedges** alongside. Enjoy!