



## Chicken & Bacon Cobb Salad

with Garlic Croutons



20-30min



2 Servings

What makes a salad dinner-worthy? The toppings, of course! And our version of Cobb salad comes fully loaded with hearty, flavorful ingredients. We top tender baby spinach with slices of quick-cooking boneless chicken breasts, crisp bacon, crunchy cucumbers, plum tomatoes, tangy blue cheese, and garlicky croutons. It's a treasure trove of flavors and textures.

## What we send

- 4 oz pkg thick-cut bacon
- 2 mini French rolls <sup>1</sup>
- garlic
- 1 cucumber
- 1 plum tomato
- 12 oz pkg boneless, skinless chicken breasts
- 5 oz baby spinach
- 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
- medium skillet
- microplane or grater
- rimmed baking sheet

## 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 980kcal, Fat 64g, Carbs 19g, Protein 76g



### 1. Cook eggs

Preheat oven to 450°F with a rack in the upper third. Place **2 large eggs** in a small saucepan and fill with enough water to cover by 1 inch. Bring water to a boil over high heat. Cover and remove from heat and let sit until **eggs** are set, about 10 minutes.

Use a slotted spoon to remove **eggs** from pot and place in a bowl of **ice water**.



### 4. Prep ingredients

Peel **cucumber**, halve lengthwise, scoop out and discard seeds, and cut into ½-inch pieces. Core and cut **tomato** into ½-inch pieces.

Peel **cooled eggs**, then slice crosswise. In a large bowl, whisk to combine ¼ cup oil and **2 tablespoons vinegar**. Season to taste with **salt** and **pepper**.

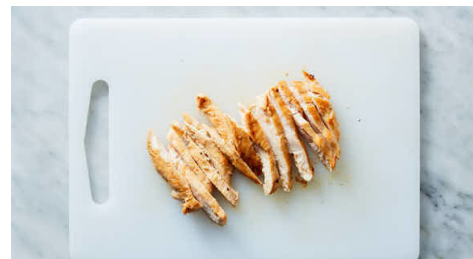
Transfer **3 tablespoons of the dressing** to a small bowl and reserve for serving.



### 2. Cook bacon

Place **bacon** in a medium skillet. Set skillet over medium-high heat and cook until fat is rendered and bacon is crisp, 3–4 minutes per side.

Transfer bacon to a paper towel-lined plate. Leave bacon fat in skillet and reserve for step 5.



### 5. Cook chicken

Pat **chicken** dry and season with **salt** and **pepper**.

Return reserved skillet with **bacon fat** to medium-high heat. Add chicken and cook until golden brown and cooked through, 3–4 minutes per side. Let cool slightly, then thinly slice crosswise.



### 3. Bake croutons

Cut or tear **rolls** into 1-inch pieces. Finely grate ½ **teaspoon garlic**.

Transfer bread to a rimmed baking sheet and toss with **a drizzle of oil, 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

Add **spinach** to the large bowl with **remaining dressing** and toss to combine.

Serve **dressed spinach** topped with **sliced eggs, tomatoes, cucumbers, bacon, croutons, sliced chicken, and blue cheese crumbles**. Drizzle with **reserved dressing**. Enjoy!

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

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