



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, feta, and garlicky croutons. It's a treasure trove of flavors and textures.

What we send

- 4 oz pkg thick-cut bacon
- 2 Portuguese rolls ³
- garlic
- 1 cucumber
- 1 plum tomato
- 1 pkt balsamic vinaigrette
- 12 oz pkg boneless, skinless chicken breasts
- 5 oz baby spinach
- 2 oz feta ²

What you need

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

Tools

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

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 38g, Carbs 31g, 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.

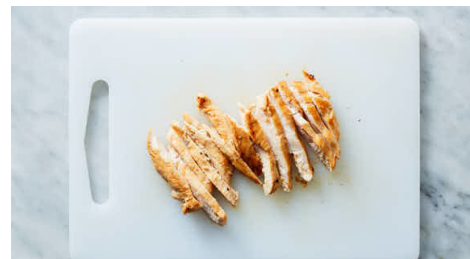
Transfer **3 tablespoons of the balsamic vinaigrette** to a small bowl and reserve for serving.



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 vinaigrette** and toss to combine.

Serve **dressed spinach** topped with **sliced eggs, tomatoes, cucumbers, bacon, croutons, sliced chicken, and crumbled feta**. Drizzle with **reserved vinaigrette**. Enjoy!