



Chicken Cutlet Cobb Salad

with Mushroom "Bacon" & Ready to Heat Cutlet



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 crisp ready to heat chicken cutlet, chopped romaine, homemade croutons, diced tomatoes and cucumbers, sliced hard-boiled eggs, guacamole, and blue cheese.

What we send

- ½ lb mushrooms
- ¼ oz BBQ spice blend
- garlic
- 1 mini French roll ²
- ½ lb pkg ready to heat chicken cutlets ^{1,3,2}
- 1 cucumber
- 1 plum tomato
- 1 romaine heart
- 2 (2 oz) guacamole
- 2 (1 oz) blue cheese crumbles ³

What you need

- 2 large eggs ¹
- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

Tools

- small saucepan
- rimmed baking sheet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 970kcal, Fat 70g, Carbs 51g, Protein 38g



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.



4. Prep salad

While **croutons** bake, trim **cucumber** (peel, if desired), then halve lengthwise, scoop out seeds, and cut into ½-inch pieces. Core **tomato** and cut into ½-inch pieces. Halve **lettuce** lengthwise, then cut crosswise into ½-inch slices, discarding end.



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. 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.



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). Transfer to a plate. Add **chicken cutlets** to same baking sheet and bake until golden and heated through, 12-15 minutes.



6. Assemble salad & serve

To large bowl with **dressing**, add **lettuce** and toss to coat. Cut **chicken cutlets** into ½-inch slices. Serve **lettuce** topped with **eggs, tomatoes, cucumbers, mushroom bacon, croutons, chicken cutlets, and a dollop of guacamole**. Crumble **blue cheese** over top, then drizzle with **remaining dressing**. Enjoy!