



Cobb Salad

 Prep time: 15 minutes

 Cook time: 20 minutes

 Serves: 4-6



Ingredients

3 eggs

4 rashers streaky bacon, cut into pieces

2 baby cos or little gem lettuces, leaves separated

2 cups cooked chicken or turkey, shredded

75g blue cheese, crumbled

1 avocado, cut into thin wedges

2 medium tomatoes, cut into wedges

½ red onion, finely sliced

2 Tbsp chopped chives

250ml bottle **Etta Ranch Dressing**

Method

1. Place the eggs in a saucepan. Cover with cold water. Bring to the boil and cook for 7-8 minutes. Drain and cool quickly in cold water. When cold, remove the shells and cut the eggs into quarters.
2. Heat a dash of oil in a frying pan over medium heat. Add the bacon pieces and cook for 3 to 4 minutes until crispy. Drain on paper towels.
3. Arrange the lettuce leaves on a platter. Top with the chicken, bacon, egg, blue cheese, avocado, tomato and red onion. Scatter over the chives. Drizzle with the dressing before serving.