

ULTIMATE COBB DINNER SALAD WITH FOCACCIA TOASTS



SERVES 6

PREP TIME: 30 MINUTES (PLUS COOLING TIME).

COOKING TIME: 20 MINUTES

INGREDIENTS //

2 cups white wine

3 cups water

1 tablespoon thyme leaves

1 ¾ pounds chicken breast fillets

8 slices of cooked crisp bacon, crumbled

6 hard boiled eggs

1 medium head red leaf lettuce

1 small bunch watercress, mizuna or frisee lettuce

3 medium avocados, chopped

5 roma tomatoes, seeded and chopped

1 cup blue cheese crumbles

DRESSING

¼ cup white wine vinegar

½ cup olive oil

1 tablespoon Dijon mustard

2 garlic cloves, crushed

*Recipe adapted from Robert Cobb at Hollywood's Brown Derby
Restaurant during the 1930's*

DIRECTIONS //

Mix dressing ingredients together in a tight lidded jar. Shake well.
Refrigerate.

Combine the water, wine and thyme into a large sauce pan. Add chicken and bring to a boil, simmer about 20 minutes or until chicken is cooked through. Strain, chill and dice.

If bacon hasn't been cooked, it can be microwaved on a plate with a paper towel until crisp. Shell eggs, and chop coarsely. Divide lettuces on serving plates and top with chicken, bacon, eggs, avocado, tomato and cheese crumbles.

Serve with broiled slices of foccacia bread that have been brushed with olive oil.

GF

Gluten free if serving with GF bread