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Cobb Salad

Serves 2

- 2 cups chopped Romaine lettuce
- 2 cups baby spinach
- 1 pound cooked chicken or turkey breast diced
- 4 slices bacon, cooked and crumbled
- 1 tomato, seeded and diced
- 4 green onions, white and 1 green, chopped
- 1/4 cup red wine vinegar
- 1 teaspoon Dijon mustard
- 1/3 cup olive oil
- 1 large avocado, peeled and sliced
- 1/4 cup crumbled blue cheese (or whatever cheese you like)
- 1 hard boiled egg, very finely chopped.

In a large bowl, mix Romaine and baby spinach, chicken, bacon, tomato, and green onions. In a small bowl, whisk vinegar and mustard until combined. Slowly whisk in olive oil. Pour 3/4 of the dressing over salad and mix well. Divide salad on 4 plates. Sprinkle cheese and chopped eggs over salads. Arrange avocado slices on top; drizzle with remaining dressing.