Cobb Salad

Ingredients

2 chicken breasts, grilled and diced

4 strips bacon, cooked and crumbled

2 boiled eggs, chopped

1 avocado, diced

1 cup tomatoes, halved

1/2 cup feta cheese, cubed

Ice berg Lettuce

1. Arrange mixed greens on a serving plate.
2. Arrange diced chicken, crumbled bacon, chopped boiled eggs, diced avocado, cherry tomatoes, and blue cheese crumbles on top of the mixed greens.
3. Drizzle dressing of your choice over the salad.
4. Serve immediately.

Cobb Salad Dressing

Ingredients

1/4 cup olive oil

2 tablespoons red wine vinegar

1 teaspoon Dijon mustard

1 teaspoon honey

Salt and pepper to taste

1. In a small bowl, whisk together the olive oil, red wine vinegar, Dijon mustard, and honey until well combined.
2. Season the dressing with salt and pepper to taste.



3. Taste the dressing and adjust the seasoning or sweetness by adding more salt, pepper, or honey if needed.

4. Once you're satisfied with the taste, drizzle the dressing over your Cobb salad just before serving.

5. Toss the salad gently to coat the ingredients with the dressing.