



► SERVES 1

Prep Time: 5 mins • Total Time: 10 mins

Salad

- 1 small romaine heart, trimmed (about 4 oz/125 g)
- 1 Roma tomato, cut in half lengthwise
- 1 green onion, green part only
- 2 oz. (60 g) chicken breast, cooked
- ½ small avocado
- 1 hard-boiled egg

Dressing

- 2 tbsp (30 mL) *Basic Vinaigrette*
- ½ tbsp (7 mL) plain Greek yogurt or sour cream
- 1 tsp (5 mL) Dijon mustard
- ½ tsp (1 mL) lemon juice
- 1 small clove garlic, pressed

Toppings

- 1½ tbsp (22 mL) blue cheese crumbles
- Optional: 1½ tbsp (22 mL) bacon bits

Classic Cobb Salad

1. Add the romaine, tomato, and green onion to the colander of the **Salad Cutting Bowl** and rinse. Add the remaining salad ingredients. Place the cutting platform on top of the colander and twist until the notches are aligned.
2. Flip the bowl over and use the **Coated Chef's Knife** to cut along the slots. Gently lift the colander and turn it one quarter turn; slice again. Continue turning and slicing until the ingredients reach the desired size. Place the colander into the bowl.
3. Pour the basic vinaigrette and remaining dressing ingredients into the condiment container and shake until combined. Add dressing and toppings to the condiment container side of the cutting platform and place it on top of the bowl. Cover with the lid.
4. When you're ready to eat, slide out the colander to pour the salad into the bowl. Add dressing and toppings.

Cook's Tips

If you're preparing this recipe for a larger party, consider making it two or even three times to have enough servings for your guests.

Start the dressing for your *Classic Cobb Salad* using the recipe for *Basic Vinaigrette*.

Basic Vinaigrette

- 6 tbsp (90 mL) olive oil
- 4 tbsp (50 mL) white wine vinegar
- 2 tbsp (30 mL) water
- ¼ tsp (1 mL) salt
- ⅛ tsp (0.5 mL) ground black pepper

1. Add the oil, vinegar, water, salt, and pepper to the Measure, Mix & Pour®; mix until blended. Store remaining vinaigrette in your fridge up to one week.