



Cobb Salad with the Best Cobb Salad Dressing

Prep Time: 25 minutes **Cook Time:** 5 minutes

Easy Chicken Cobb Salad with the Best Homemade Cobb Salad Dressing! This protein-packed salad is a meal in itself loaded with crisp lettuce, juicy tomatoes, chicken, bacon, boiled eggs, creamy avocado and crumbled blue cheese.

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Skill Level: Easy

Cost to Make: \$15-\$20

Keyword: Cobb Salad

Cuisine: American

Course: Salad

Calories: 711 kcal

Servings: 4 people as a side salad

Ingredients

Chicken Cobb Salad Ingredients:

- 6 oz bacon (6 slices) chopped and browned
- 1 medium head romaine lettuce 5 cups chopped, rinsed and dried
- 2 cooked chicken breasts from a **cooked chicken**
- 2 **hard-boiled eggs**
- 1 large avocado sliced
- 1 cup cherry tomatoes halved
- 1/2 cup red onion thinly sliced
- 1/2 cup blue cheese crumbled (or feta cheese)
- 2 Tbsp parsley finely chopped

Cobb Salad Dressing:

- 3 Tbsp balsamic vinegar
- 1 Tbsp **dijon mustard**
- 1 garlic clove pressed or finely minced
- 1/3 cup **extra virgin olive oil**
- 1/4 tsp **salt**
- 1/8 tsp black pepper

Instructions

1. Sauté chopped bacon on a skillet until browned and crisp (5 min), then transfer to a paper-towel-lined plate to cool. Cook 2 **hard-boiled eggs** then peel and quarter.
2. Chop, rinse and **spin dry** romaine lettuce and arrange on a platter. Arrange remaining salad ingredients (chicken, eggs, avocado, tomatoes, onion, blue cheese, and bacon) in rows over salad then sprinkle the finely chopped parsley over the salad.
3. Transfer dressing ingredients to a mason jar and shake like crazy. Drizzle over salad just before serving or let guests add their own dressing to taste.

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