cobb salad with homemade ranch

featured product:
romaine heart leaves

love a fresh cobb salad that's also vegetarian friendly? look no further! this salad delight features our romaine hearts and a creamy homemade dressing that pairs perfectly with our tasty cobb toppings.

ingredients

1 clamshell **organicgirl romaine**, chopped
1 cup cherry tomatoes, cut in half
1 avocado, sliced
3 eggs
? cup bleu cheese

ranch dressing ingredients:
? cup mayonnaise
? cup plain yogurt
¼ cup buttermilk
2 tsp. onion powder
1 tsp. garlic powder
½ tsp. dried dill
½ tsp. dried parsley
½ tsp. sea salt
¼ tsp. mustard powder

directions

salad instructions:
1. hard-boil the eggs by placing in a saucepan and covering with water. bring the water to a boil, then reduce heat and simmer for 10 minutes. move the eggs to a bowl of ice water to cool before peeling and slicing.
2. add chopped romaine lettuce to a large salad bowl.
3. top with with cherry tomatoes, avocado, and sliced hard-boiled eggs.
5. crumble the bleu cheese and sprinkle it over the salad.
6. just before serving, drizzle homemade ranch dressing over the salad (see below for dressing instructions).
7. toss the salad gently to evenly coat the ingredients.
8. optionally, garnish with additional bleu cheese crumbles or freshly cracked black pepper

homemade ranch dressing instructions:
1. in a blender, add mayonnaise, plain yogurt, and buttermilk. blend until combined.
2. add onion powder, garlic powder, dried dill, dried parsley, sea salt, and mustard powder and lightly blend.
3. transfer dressing to a serving container or jar.