cobb salad



cook time:	prep time:	featured product:
50	**20**	**romaine heart leaves**

put a modern spin on your classic favorite with this cobb salad recipe! our take on a classic cobb salad is made with crisp romaine and our fresh lemon agave dressing. shiitake mushrooms cooked in maple syrup and blue cheese crumbled on top give this salad a new flavor. top it off with chicken, avocado, and hard boiled eggs for a hearty lunch or healthy dinner recipe!

ingredients

1 package (5 ounces) **organicgirl® romaine heart leaves** ? , roughly chopped
¼ cup **organicgirl® lemon agave dressing**
8 ounces shiitake mushrooms, stems discarded, thinly sliced
1 tablespoon soy sauce
1 tablespoon maple syrup
1 tablespoon preferred vegetable oil
1 tablespoon plus ½ teaspoon fine sea salt, divided
1 tablespoon sugar
1 boneless skinless chicken breast
2 eggs
1 avocado, pitted and sliced
1 ripe heirloom tomato, cut into wedges
? cup blue cheese crumbles

substitutions

? *substitute with* **little gems**

directions

1. preheat oven to 400?. line a baking sheet with parchment.

2. in a medium bowl toss shiitakes with soy sauce, maple syrup and oil and place in a single layer on baking sheet. roast until browned and crisp, 20-25 minutes.

3. bring a medium saucepan of water to a boil and add 1 tablespoon salt and sugar. place chicken in boiling water, cover and reduce heat to simmer gently until internal temperature of chicken reaches 165?, about 20 minutes. transfer chicken to a plate.

4. bring water back to a boil. have a bowl of ice water ready. with a slotted spoon, lower eggs into water. cover and simmer for 8 minutes. transfer eggs to ice water to cool. crack eggshells all over, peel eggs, cut in half and set aside.

5. in a large bowl, toss romaine with dressing and place on a serving plate. thinly slice chicken and place on top of salad along with shiitakes, eggs, avocado, tomato and blue cheese.