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Cobb Salad with Brown Derby Dressing Recipe

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COBB SALAD WITH BROWN DERBY DRESSING RECIPE

Ingredients

Salad Ingredients

- 6 cups shredded mixed greens
- 3 cups chopped cooked chicken
- 1 1/2 cups halved grape tomatoes
- 3/4 cup crumbled blue cheese
- 6 slices of bacon, cooked, crispy, and crumbled
- 3 hard-boiled eggs, thinly sliced
- 1 avocado, seeded, peeled, and diced
- 2 green onions (green part only), chopped
- Brown Derby French Dressing

Brown Derby French Dressing

- 1/2 cup olive oil
- 1/3 cup red wine vinegar
- 1 Tablespoon (Tbsp) fresh lemon juice
- 1 teaspoon (tsp) Worcestershire sauce
- 1/2 teaspoon (tsp) Cherchies® Garlic Seasoning
- 1/2 teaspoon (tsp) sugar
- 1 teaspoon (tsp) Cherchies® Champagne Mustard
(Substitute Cherchies Hot Banana Pepper Mustard for a spicier palate)
- 1/2 teaspoon (tsp) ground pepper
- 1 clove of garlic, minced
- 1 green onion (green part only), chopped

Preparation

1. Prepare the salad dressing. Add the salad dressing ingredients to a jar with a lid. Tightly close the lid and shake the ingredients until combined. Set aside.
2. Arrange the lettuce on a large platter. As true to the original recipe, except for the green onions, place all the ingredients vertically over the salad. We opted to arrange the ingredients in a star shape.
3. Garnish with the green onions and serve with The Brown Derby French Dressing. Toss.
4. Enjoy!



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