

Cobb salad

WITH EVOO FROM SPAIN

A salad that has stood the test of time! The Cobb salad was invented in 1937 by Bob Cobb, owner of the Brown Derby restaurant in Hollywood. He created it by mixing together various leftovers from the restaurant's kitchen, including lettuce, hard-boiled eggs, cheese, tomatoes, scallions, avocado, and bacon. Give it a Mediterranean twist with **extra virgin olive oil from Spain**. Today, the Cobb salad remains a classic American dish that is beloved by many.

Ingredients

- 3 chicken breasts.
- Ground black.
- 10 pieces of bacon.
- ½ pound lettuce.
- **3 Tbsp of extra virgin olive oil from Spain.**
- 4 ounces red wine vinegar .
- 1 Tsp salt.
- 1 Tsp black pepper.
- 4 eggs.
- 2 tomatoes.
- 2 avocados.
- 2 scallions.
- 5 ounces blue cheese.

Step by step

1. Grill chicken breasts, then let chill and chop into small pieces.
2. Cook the bacon in a pan with **extra virgin olive oil from Spain** until crispy, then chop into small pieces.
3. Boil 4 eggs in a pot of boiling water for 8-10 minutes, until hard-boiled.
4. Remove the eggs and place in cold water, then peel and chop.
5. Wash and chop lettuce, tomato, avocados, and scallions into small pieces.
6. Mix together the red wine vinegar, **extra virgin olive oil**, salt, and black pepper to make the dressing.
7. In a large bowl, combine the vegetables, meats, dressing, and cheese, and enjoy!

