

## Bosch x Kitchen Stories Cobb Salad Recipe

**Servings:** 2

**Difficulty:** Easy

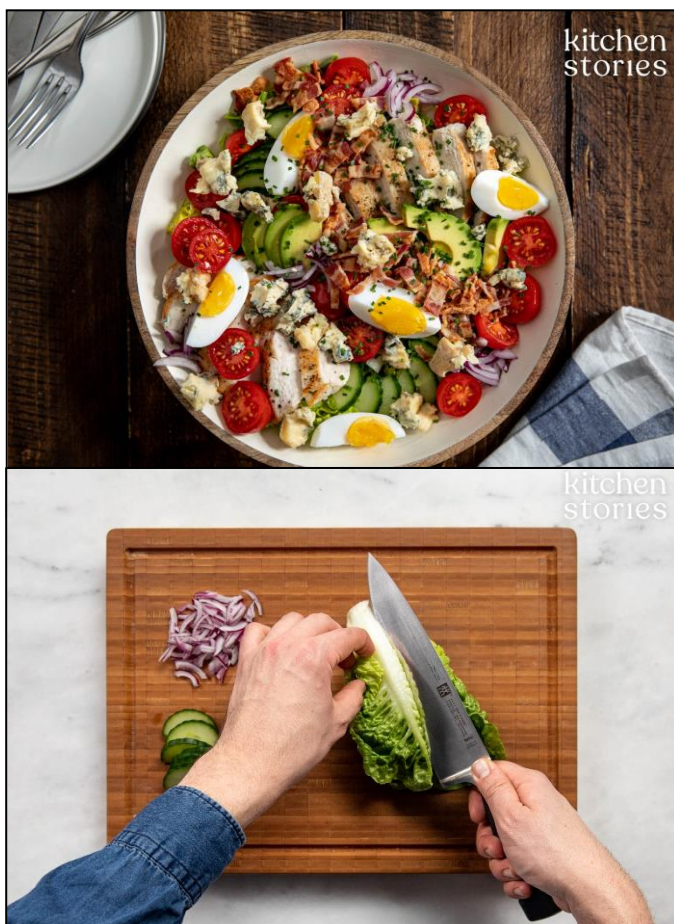
**Preparation:** 30 min.

**Baking:** 10 min.

**Resting:** 0 min.

### Ingredients:

- 3 ½ oz bacon
- 2 eggs
- 1 tbsp vegetable oil
- 2 chicken breasts
- 2 romaine hearts
- ½ cucumber
- ½ avocado
- 5 ¼ oz cherry tomatoes
- ½ red onion
- ⅓ oz chives
- ¼ cup olive oil
- 1 ⅓ tbsp balsamic vinegar
- 1 tsp mustard
- 2 ⅔ oz blue cheese
- salt, pepper



### Utensils:

oven, parchment paper, baking sheet, knife, cutting board, pot (small), frying pan, tongs, salad spinner, whisk, bowl (large)

### Steps:

1. Preheat the oven to 160°C/325°F. Fry the bacon on a parchment paper-lined baking sheet in the oven for approx. 10 min., or until crisp. Boil the eggs in a pot of simmering water for approx. 8 min., then remove and cool in a bowl of cold water.
2. Heat a frying pan over medium heat. Add vegetable oil and fry chicken breasts for approx. 4 min., then flip and fry another 4 min., or until cooked through. Season with salt and pepper. Remove, let cool for a few minutes, then slice.
3. Wash and dry romaine hearts, then cut into strips. Slice cucumber. Cut avocado in half, remove the seed carefully, and slice. Halve cherry tomatoes. Peel red onion and thinly slice. Finely chop chives. Peel and quarter the eggs.
4. For the dressing, whisk olive oil, balsamic vinegar, salt, pepper, and mustard together in a large bowl.
5. Mix romaine lettuce with the dressing then arrange on a platter and top prepared ingredients. Crumble blue cheese on top and enjoy!