



# Lobster Cobb Salad

## Cobb Dressing:

- 1/3 cup red wine vinger
- 2 Tbsp dijon mustard
- 2/3 cup extra virgin olive oil

## Salad

- 1 head of chopped romaine lettuce
- 8 strips of crisped, crumbled, bacon
- 2 sliced avocados
- 4 hard boiled eggs
- 20 halved cherry tomatoes
- 1/2 bundle chopped chives
- 2 lbs lobster meat

Prep Time: 20 min.



Cook Time: N/A



Servings: 4

**Preparation:** Cook bacon on med-low heat to desired crispness. Allow crisped bacon to cool on layered paper towels. While bacon is cooling, prep hard boiled eggs. For the perfect hard boiled egg, carefully place eggs in a small sauce pan and fill water just enough to cover eggs. Cover pan and bring water to a boil on high heat. Keep pan covered – turn heat off and allow eggs to sit for 12 minutes in pan. Remove from heat and run cold water in the pan for several minutes. Next, **prepare the remaining veggies and keep them separated.** As you finish keep them separated. Coarsely chop your romaine lettuce. Set aside. Halve, pit, and slice avocados, lengthwise. Halve cherry tomatoes. Finely chop chives and bacon. Combine all of the cobb dressing ingredients into a mason jar. Cover with lid and shake vigorous for about 30 seconds. Lay, on each plate, your chopped romaine lettuce. Drizzle each setting with your cobb dressing. Arrange remaining prepared veggies and lobster meat equally on each setting. Sprinkle each with finely chopped chives.

