

Our Favorite Cobb Salad

Marinate the chicken for at least 4 hours, or overnight. Grill each breast over medium heat until the thickest part reaches 170 degrees with a meat thermometer. Slice and set aside to cool for 5 minutes so the lettuce doesn't wilt. Mix all of the dressing ingredients, except for the olive oil. In a constant, slow stream, begin to whisk in the oil until well incorporated.

Combine the lettuces in a bowl.

Slowly add the dressing over top, being careful not to overdress it (you may not use all that you made, just adjust to your tastes).

Sprinkle a pinch of salt and ground pepper over the top then toss to mix.

Add the remaining salad ingredients and the sliced chicken. Enjoy!

Recipe by: Danielle Walker – AgainstAllGrain.com

After a solid week of heavy eating (turkey, stuffing, pie, oh my!), my body was literally begging for salad. Our absolute favorite Cobb is curtesy of AgainstAllGrain.com. Perfect for a post-Thanksgiving meal, but hearty enough for the whole family to enjoy, this salad hits the spot every time.

Enjoy!!!

SERVES: 4