

CHRISTMAS CHICKEN COBB SALAD

(Maintenance/Special Occasion Recipe)

This recipe is a definite show-stopper as a centerpiece for your table or as a side dish to bring to any holiday party. It's almost too pretty to eat! You can mix this salad up any way you want - it doesn't have to be a Cobb salad. Just have fun with it and create your own ideas. You can also make it as a vegan or vegetarian dish by swapping out any unwanted ingredients. It's also easy to double the amount of salad by layering the leaves. Since this salad is for special occasions and hard to measure, it will not fit into your regular plan checklist, but is still a very clean recipe.



INGREDIENTS

2-3 heads fresh romaine (depending on size) or the smaller lettuce leaves in the clear packages with the artisan lettuces
1-1/2 cups cooked chicken, small diced
4 slices bacon (can use turkey bacon), crumbled
Red onion, small diced

Cherry tomatoes, cut in half
2 hard-boiled pastured eggs, small diced
1/3 cup blue cheese or Feta
1 avocado, small diced, add before serving (can squeeze with
lemon juice to prevent browning)
1 yellow pepper
1 large or 2 small red peppers
1 slice American cheese (adheres better to the gift boxes)

INSTRUCTIONS

On a large platter or foil-lined baking pan, arrange the lettuce leaves in the shape of a tree with the larger leaves at the bottom. You may have to tear some leaves to fill in spaces or get them to lay properly. Leave a little room at the bottom for the "presents."

Sprinkle the chicken, bacon, red onion, and eggs onto the leaves, then arrange the cherry tomato halves to resemble ornaments. Sprinkle on the avocado right before serving. You can sprinkle the blue cheese/Feta on top to resemble snow, or serve it on the side in a bowl for those who don't care for it.

Cut the largest, flattest side of the yellow pepper into a star shape for the top of the Christmas tree. Then cut squares and rectangles out of the red pepper to resemble gifts. Cut thin strips of the American cheese and adhere them to the red pepper to resemble ribbon. If the cheese doesn't stick, barely soften it in the microwave and it will stick better place the gifts at the bottom of the tree.

Serve with dressing of your choice.