



Chicken BUBBA burger Caesar Cobb Salad

FEEDS:	PREP TIME:	COOK TIME:	TOTAL TIME:
4 PEOPLE	20 MINUTES	15 MINUTES	35 MINUTES

GROCERY CHECKLIST:

- 4 Chicken BUBBA burgers
- 4 Cups romaine lettuce, chopped
- 1 Tbsp. olive oil
- 1 1/2 Cups grape tomatoes, halved
- 5-6 Slices cooked bacon, chopped
- 1/2 Cup blue cheese, crumbled
- 4 Hard boiled eggs, sliced
- 2 Large avocados, diced
- 1 Small bunch of radish, halved
- 4 Anchovy filets, finely chopped
- 2 Tbsp. dijon mustard
- 2 Tsp. Worcestershire sauce
- 2 Garlic cloves
- 1 Tbsp. lemon juice
- 2 Tsp. black pepper
- 1 Large egg yolk
- 3/4 Cup olive oil
- 1/4 Cup Parmesan cheese, finely grated

DIRECTIONS

STEP 1 - Prep Your Ingredients.

Cook 5-6 slices bacon and chop. Hard-boil 4 eggs and slice in half. Chop the romaine lettuce and slice the grape tomatoes. Dice 2 large avocados and slice your radishes in half.

STEP 2 - Cook Your Chicken BUBBA burger.

Preheat a large skillet to medium-high heat. Add 1 Tbsp. of olive oil to the skillet and place frozen BUBBA chicken burger patties onto the hot skillet. Cook for about 4 to 5 minutes on each side. Remove chicken patties from the skillet and place on a cutting board. Slice the BUBBA chicken burger patties into small cubes and set aside.

STEP 3 - Make the Dressing.

Add in all of your dressing ingredients into a food processor and blend until smooth and creamy.

STEP 4 - Serve and Enjoy!

Place the romaine lettuce on top of a large serving platter. Top the lettuce with grape tomatoes, bacon, blue cheese crumbles, hard boiled eggs, avocados, and radish. Drizzle dressing on top and enjoy!