

Cobb Salad with Herb-Rubbed Chicken (Copy)

Try this satisfying salad recipe for an updated version of the classic Cobb. Kale, feta and strawberries give this chicken salad a colorful upgrade.

🕒 Preparation 35 minutes 🕒 Total 45 minutes 🥄 8 cups

Ingredients

or	or
1 tablespoon extra-virgin olive oil	¼ cup lemon juice
or	or
1 teaspoon garlic powder	2 teaspoons champagne vinegar
or	or
1 teaspoon dried thyme	½ teaspoon kosher salt
or	or
½ teaspoon dried oregano	¼ teaspoon ground pepper
or	or
½ teaspoon dried rosemary	6 cups baby kale
or	or
½ teaspoon ground pepper	2 medium ripe avocados, sliced
or	or
¼ teaspoon kosher salt	2 large hard-boiled eggs, sliced
or	or
2 [8 ounce] boneless, skinless chicken breasts, trimmed	2 slices cooked uncured turkey bacon, crumbled
or	
⅓ cup extra-virgin olive oil	

Cooking method

- 1
Preheat grill to medium-high.
- 2
To prepare chicken: Combine 1 tablespoon oil, garlic powder, thyme, oregano, rosemary, 1/2 teaspoon pepper and 1/4 teaspoon salt in a small bowl. Rub the mixture over chicken.
- 3
Oil the grill rack. Grill the chicken until an instant-read thermometer inserted in the thickest part registers 160 degrees F, 5 to 6 minutes per side. Transfer the chicken to a clean cutting board and let rest for 10 minutes. Slice.
- 4
To prepare vinaigrette: Whisk oil, lemon juice, vinegar, salt and pepper in a small bowl.
- 5
To assemble salad: Arrange kale, avocados, eggs, bacon and the chicken on a large platter. Serve with the vinaigrette.
- 6
Serving Size: 2 Cups