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## CHICKEN COBB SALAD


with Eggs, Spinach, Bacon, Croutons & Buttermilk Ranch

**WHAT WE SEND** (2 servings | 4 servings) **CALORIES 1070** **PREP IN 10 MIN** **READY IN 30 MIN**

\* Keep refrigerated

  
**Tomatoes\***  
(2 | 4)

  
**Shallot**  
(1 | 1)

  
**Bacon\***  
(4 oz | 8 oz)

  
**Chicken Breasts\***  
(10 oz | 20 oz)

  
**Fry Seasoning**  
(1 | 1)

  
**Buttermilk Ranch Dressing**  
(2 | 4)  
*Contains: Eggs, Milk*

  
**Sour Cream\***  
(1 | 2)  
*Contains: Milk*

  
**Spinach\***  
(1 | 2)

  
**Croutons**  
(1 | 2)  
*Contains: Milk, Wheat*

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Olive Oil**  
(1 tsp | 2 tsp)

**Eggs**  
(2 | 4)  
*Contains: Eggs*

**Hot Sauce**  
(Optional)

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1.



Bring a small pot of **water** to a boil. **Wash and dry produce.** Dice **tomatoes** into ½-inch pieces. Halve, peel, and thinly slice **shallot**. In a small bowl, combine tomatoes and as much shallot as you like; stir in a **drizzle of olive oil, salt, and pepper**. Set aside to marinate.

2.



Add **bacon** to a dry medium pan (**use a large pan for 4 servings**) in a single layer; heat over medium-high heat. Cook, turning occasionally, until crispy, 6–10 minutes. Turn off heat; transfer bacon to a paper-towel-lined plate, reserving **bacon fat** in pan. Once bacon is cool enough to handle, roughly chop.

3.



Once water is boiling, add **two eggs** (**four for 4 servings**) and reduce to a low simmer. Cook for 11 minutes (**set that timer!**), then drain and cover with **cold water**. Drain again and run under cold water until eggs are cool to the touch. Peel and rinse to remove any bits of shell. Quarter eggs lengthwise; season with **salt and pepper**.

4.



While eggs cook, pat **chicken** dry with paper towels and season all over with **half the Fry Seasoning** and ½ **tsp salt**. (**For 4 servings, use all the Fry Seasoning and 1 tsp salt.**) Heat pan with **reserved bacon fat** over medium heat. (**Add a drizzle of oil if pan seems dry.**) Once pan is hot, add chicken and cook until browned and cooked through, 5–7 minutes per side. (**Lower heat if chicken begins to brown too quickly.**) Transfer chicken to a cutting board.

5.



In a large bowl, combine **sour cream** and **half the dressing** (**save the rest for serving**). If you've got some on hand, whisk in **1 tsp hot sauce** (**2 tsp for 4 servings**) from your pantry if desired. Add **spinach** and toss to coat.

6.



Thinly slice **chicken** crosswise. Divide **spinach salad** between bowls. Top with **marinated tomato mixture**, chicken, **bacon**, **croutons**, and **eggs**. Drizzle with **remaining dressing** to taste.