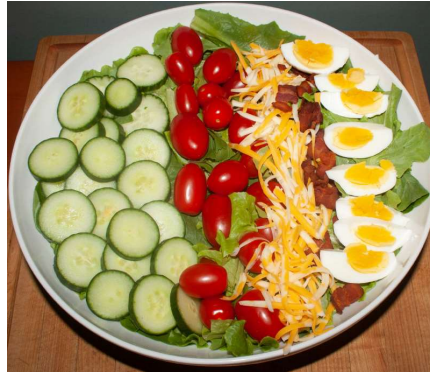


Cobb Salad



Servings: 4

*4 slices bacon
4 large eggs
1/4 cup cheddar cheese
1/2 cup cherry tomatoes
2 cups cucumber slices
4 cups romaine lettuce, chopped
Red Wine Vinaigrette
2 tablespoons red wine vinegar
2 tablespoons olive oil
1 tablespoon honey
1/4 teaspoon Dijon mustard
salt and pepper, to taste*

Cook bacon in a frying pan until crisp. Set aside to cool and cut into small pieces.

Bring a pot of water to a boil. Add the eggs and boil for 10 minutes. Place the eggs in an ice bath to cool. Peel and cut into quarters.

In a bowl whisk together red wine vinegar, olive oil, honey, Dijon mustard, salt, and pepper. Set aside.

To a large serving bowl add the romaine lettuce. Arrange the bacon, eggs, cheddar cheese, cherry tomatoes, and cucumber slices over top of the lettuce in rows

Drizzle the vinaigrette over top.

Serve

Per Serving (excluding unknown items): 264 Calories; 17g Fat (56.8% calories from fat); 13g Protein; 16g Carbohydrate; 6g Dietary Fiber; 201mg Cholesterol; 191mg Sodium; 10g Total Sugars; 1mcg Vitamin D; 230mg Calcium; 4mg Iron; 875mg Potassium; 267mg Phosphorus. Exchanges: .