

Cobb Salad



Servings: 4

4 slices bacon

4 large eggs

1/4 cup cheddar cheese

1/2 cup cherry tomatoes

2 cups cucumber, sliced

4 cups romaine lettuce

Red Wine Vinaigrette

2 tablespoons red wine vinegar

2 tablespoons olive oil

1 tablespoon honey

1/4 teaspoon Dijon mustard

salt and pepper

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 over top of the lettuce in rows.

Drizzle the vinaigrette over top.

Serve

Per Serving (excluding unknown items): 226 Calories; 17g Fat (65.8% calories from fat); 11g Protein; 9g Carbohydrate; 2g Dietary Fiber; 200mg Cholesterol; 212mg Sodium. Exchanges: 1 1/2 Lean Meat; 1 Vegetable; 2 1/2 Fat; 1/2 Other Carb