

— AMERICA'S —
TEST KITCHEN


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Classic Cobb Salad

SERVES 6 TO 8

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You'll need a large platter or shallow wide pasta bowl to accommodate this substantial salad. Avocado discolors quickly, so prepare it at the last possible minute, just before assembling the salad. Though watercress is traditional in Cobb salad, feel free to substitute an equal amount of arugula, chicory, curly endive, or a mixture thereof. Cubed, cooked turkey breast can be substituted for the chicken.

VINAIGRETTE

- 2 tablespoons red wine vinegar**
- 2 teaspoons lemon juice**
- 1 teaspoon Dijon mustard**
- 1 teaspoon Worcestershire sauce**
- 1 garlic clove, minced**
- ½ teaspoon salt**
- ¼ teaspoon sugar**
- ⅛ teaspoon pepper**
- ½ cup extra-virgin olive oil**

SALAD

- 3 (6-ounce) boneless, skinless chicken breasts, trimmed**
- Salt and pepper**
- 8 slices bacon (8 ounces), cut crosswise into ¼-inch pieces**
- 1 large head romaine lettuce, washed, dried, and torn into bite-size pieces (8 cups)**
- 1 bunch watercress (4 ounces), washed, dried, and stemmed (4 cups)**
- 10 ounces grape tomatoes, halved**
- 3 large hard-cooked eggs, cut into ½-inch dice**
- 2 avocados (8 ounces each), pitted and cut into ½-inch cubes**
- 2 ounces blue cheese, crumbled (½ cup)**
- 3 tablespoons minced fresh chives**

1. FOR THE VINAIGRETTE: Whisk vinegar, lemon juice, mustard, Worcestershire, garlic, salt, sugar, and pepper in bowl until combined. Slowly whisk in oil until incorporated; set aside. (Dressing may be refrigerated in airtight container for 1 day; bring to room temperature and shake well before using.)

2. FOR THE SALAD: Adjust oven rack 6 inches from broiler element and heat broiler. Spray broiler-pan top with vegetable oil spray. Pat chicken dry with paper towels and season with salt and pepper; transfer to broiler pan top. Broil chicken until lightly browned, 4 to 8 minutes. Using tongs, flip chicken over and continue to broil until thickest part registers 160 degrees, 6 to 8 minutes. When cool enough to handle, cut chicken into ½-inch cubes and set aside.

3. Meanwhile, cook bacon in 10-inch skillet over medium heat until crisp, 6 to 8 minutes. Drain on paper towel-lined plate.

4. Toss romaine and watercress with 5 tablespoons vinaigrette in large bowl until coated; arrange on very large, flat serving platter. Place chicken in now-empty bowl, add ¼ cup vinaigrette and toss to coat; arrange in row along one edge of greens. Place tomatoes in now-empty bowl, add 1 tablespoon vinaigrette and toss gently to combine; arrange on opposite edge of greens. Arrange eggs and avocados in separate rows near center of greens and drizzle with remaining vinaigrette. Sprinkle cheese, chives, and bacon evenly over salad and serve immediately.

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