

CopyCat California Pizza Kitchen Cobb Salad

Ingredients

[California Pizza Kitchen Garden Herb Ranch Dressing](#) (will open in new window)

[California Pizza Kitchen Grilled Garlic Chicken](#) (will open in new window)

1 pound medium fresh Beets

2 ripe Avocados

3/4 head Iceberg Lettuce cored, rinsed, dried and cut into 3/4-inch square pieces

3/4 head Romaine Lettuce separated, trimmed, rinsed, dried and cut into 3/4-inch pieces

3/4 pound diced smoked Bacon cooked crispy and crumbled

2 pounds ripe Tomatoes cut into 1/2-inch dice

3 cups crumbled Gorgonzola Cheese

Directions

Prepare [California Pizza Kitchen Garden Herb Ranch Dressing](#) according to recipe. Store in a tightly sealed container, in the refrigerator, to chill until ready to use.

In a large pot, pour about 6 quarts water. Place over medium high heat and bring to a boil.

Carefully place beets in water. Cook 45 minutes.

After 45 minutes, add additional hot water, if needed, to cover beets. Cook an additional 45 minutes. Beets should be soft all the way through when done.

Carefully transfer beets to a colander and drain.

Place beets in a bowl.

Place in refrigerator and chill for 10 minutes or until beets are just warm to the touch.

Slip skin from beets. Cut off any skin that will not slip off.

Cut into 1/2 inch dice. Set aside.

Starting at the top, with a very sharp knife, cut down into each avocado until you hit the pit. Cut completely around the avocado, top to bottom, touching the pit the entire time.

Pull the two halves of the avocado apart and remove the pit with a spoon.

Use the spoon to scoop the avocado out of the skin.

Cut into 1/2-inch dice. Set aside.

In large mixing bowl, toss together both lettuces. Add enough dressing to cover. Toss to coat lettuces completely.

Transfer equal parts to chilled shallow serving bowls or large plates.

Neatly layer rows of bacon, tomatoes, avocados, chicken cubes and beets. Top with equal amounts of cheese.

Serve immediately.