

CopyCat Chick-fil-A Cobb Salad

Ingredients

Grilled Chicken Breast:

2 large boneless skinless chicken breasts, pounded thin

$\frac{1}{2}$ cup dill pickle juice

$\frac{1}{2}$ cup buttermilk

2 teaspoons powdered sugar

1 teaspoon salt

1 teaspoon ground black pepper

$\frac{1}{4}$ teaspoon paprika

$\frac{1}{4}$ teaspoon garlic powder

$\frac{1}{4}$ teaspoon onion powder

$\frac{1}{4}$ teaspoon celery salt

2 tablespoons olive oil

Salad Dressing:

2 tablespoons Hidden Valley Ranch Seasoning & Salad Dressing Mix

1 avocado

$\frac{1}{2}$ cup mayonnaise

4 tablespoons lime juice

1 teaspoon McCormick Mild Taco Seasoning

Cobb Salad:

2 teaspoons butter

$\frac{1}{2}$ cup frozen corn kernels

1 pinch salt

2 cups romaine lettuce washed, dried, and chopped

2 cups spring mix washed and dried

8 grape tomatoes

4 slices bacon cooked until crisp

$\frac{1}{4}$ cup shredded Monterey jack cheese

$\frac{1}{4}$ cup shredded cheddar cheese

2 hard boiled eggs

Directions

Grilled Chicken Breast

First, marinate the chicken. Place the chicken, dill pickle juice, and buttermilk in a zip top bag. Place the bag in the fridge, and let the chicken marinate for at least 30 minutes, but preferably for several hours.

Next, grill the chicken. Heat the grill to 350°F, or use a grill pan. Brush the grill with oil. Remove the chicken from marinade and place the chicken on the grill. Cook for 3 to 4 minutes on each side. The chicken should have an internal temperature of 165°F when you remove it from the grill. Place the chicken on a cutting board to rest while you make the salad.

Salad Dressing:

While the chicken is marinating, prepare the salad dressing. Place the Hidden Valley Ranch Seasoning & Salad Dressing Mix, avocado, mayonnaise, lime juice, and taco seasoning into a blender. Blend until smooth.

Store the salad dressing in an airtight container in the fridge.

Cobb Salad:

Melt 2 teaspoons of butter in a small skillet over medium heat. Place the corn into the skillet. Add a tiny pinch of salt to the corn and cook, stirring occasionally until the corn begins to blacken. Remove the corn from the skillet.

Place the romaine and spring mix into a large bowl. Toss to combine.

Divide the lettuce into two large salad bowls.

To each bowl, add half of the corn, 4 grape tomatoes, 2 crumbled slices of crisp-cooked bacon, and 1 hard boiled egg.

Sprinkle half of each cheese over each salad.

Slice the cooked chicken breasts into strips and add them to the salads.

Drizzle salad dressing over each salad before serving.