

## GUASTELLO'S VILLAGE MARKET

# Cobb Salad

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Serves 4 - 6

### Ingredients

8 slices thick-cut bacon, chopped  
4 large eggs  
Kosher salt  
2 6-ounce skinless, boneless chicken breasts  
Zest (in wide strips) and juice of 1 lemon  
2 bay leaves  
2 sprigs thyme  
1 tablespoon black peppercorns  
1/4 cup apple cider vinegar  
1/2 shallot, minced (about 2 tablespoons)  
1 tablespoon Dijon mustard  
1/4 cup extra-virgin olive oil  
Freshly ground pepper  
2 avocados  
2 vine-ripened tomatoes, chopped  
1 large head Bibb lettuce, torn into pieces  
2 heads romaine lettuce, cut into pieces  
4 ounces blue cheese, crumbled

Combine the chicken, lemon zest and juice, bay leaves, thyme, peppercorns and a large pinch of salt in a medium saucepan; add enough cold water to cover the chicken by 1/2 inch. Bring to a bare simmer over medium heat (do not boil) and cook until a thermometer inserted into the thickest part of the chicken registers 160 degrees F, about 7 minutes. Transfer the chicken to a cutting board and let rest 5 minutes.

Meanwhile, make the dressing: Whisk the vinegar, shallot, mustard and 1/2 teaspoon salt in a serving bowl. Whisk in the olive oil in a slow, steady stream until emulsified; season with pepper. Dice the chicken and toss with 1 tablespoon of the dressing in a separate bowl.

Halve, pit and dice the avocados. Season the tomatoes with salt. Add the Bibb and romaine lettuce to the serving bowl on top of the dressing. Arrange the bacon, hard-cooked eggs, chicken, avocados, tomatoes and blue cheese in rows on top of the lettuce. When ready to serve, toss the salad and season with salt and pepper.

Once this comes to a boil, nestle the four artichokes in the liquid, cover the pan, and stick it in the oven for 50 minutes. Then take off the cover and cook it for another 10 minutes.

Baking Dish Method – If you don't have a cast iron pan, prepare the liquid in a normal pan, bringing it to a boil, and then pour it into a normal baking dish and sit the artichokes upright in the dish. Cover the whole thing with foil and cook for 50 minutes. Take off the foil and cook for another 10 minutes.

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*Credit: foodnetwork.com*