

BBQ Chicken Cobb Salad with Ranch Dressing

INGREDIENTS

Salad

6 slices bacon

3 eggs

1 head iceberg lettuce, shredded

3 cups chopped, cooked chicken meat

2 tomatoes, seeded and chopped

¾ cup blue cheese, crumbled

3 green onions, chopped

1 avocado - peeled, pitted and diced

2 oz BBQ Ranch Dressing

BBQ Ranch Dressing

1 cup Sour Cream

2 tbsp. Buttermilk or Milk

3 tbsp. BBQ Sauce

1 tsp Smoky Paprika

Ranch Seasonings

1 tsp Parsley

1 tsp Dill

1 tsp Chives

1/2 tsp Tarragon

1/2 tsp Garlic Powder

1/2 tsp Onion Powder

1/2 tsp Black Pepper

1/2 tsp Sea Salt

1/4 tsp Mustard Powder

DIRECTIONS

Place eggs in a saucepan and cover completely with cold water; bring to a boil, then cover and cook for 6mins remove from heat. Place eggs in ice water to cool and allow to sit for 5mins, Lightly crack shell and peel leaving it whole

While the eggs are cooking, place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown, 7 to 10 minutes. Drain, crumble, and set aside.

Divide shredded lettuce among individual plates. Top with rows of bacon, eggs, chicken, tomatoes, blue cheese, green onions, and avocado.

Drizzle with dressing.

For BBQ Ranch Dressing

Add all the ranch seasonings together in a small bowl and mix. Set aside.

In a larger mixing bowl, combine the sour cream, milk, BBQ sauce, and smoky paprika. Whisk until mixed.

Add your ranch seasonings to the BBQ sour cream mixture and taste test. Adjust spices as needed or thin the mixture out slightly (if you prefer) with more milk (only 1-2 tsp at a time).

Once your BBQ ranch dressing is mixed you should let it sit and rest for about an hour before using. This helps the dried herbs and spices to become rehydrated and amplifies the flavor.