



7-LAYER COBB SALAD

Serves: 8

Serving Size: 1 slice (about 3/4 cup)

Prep time: 15 minutes

Cook time: 4 minutes

For the salad:

- 2 cups Romaine, chopped
- 2 cups cucumber, peeled, seeded, diced
- 2 cups tomato, diced
- 2 cups avocado, diced
- 3 hard-cooked eggs, minced
- 1 cup crumbled bleu cheese
- 1 cup cooked, crumbled bacon

For the dressing:

- 1 cup guacamole
- ½ cup sour cream
- ½ cup buttermilk
- ⅛ tsp. coarse kosher salt

Directions:

1. In a baking dish or decorative bowl, layer ingredients in the following order: Romaine, cucumber, tomato, avocado, eggs, bleu cheese, bacon. Set aside.
2. Make the dressing. In a small bowl, whisk together guacamole, sour cream, buttermilk, and salt. Pour dressing over salad. Serve cold or at room temperature.

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