

Cobb Salad with Green Goddess Dressing



Serves 2 Prep 15 mins

Cooking 15 mins

Easy

Ingredients

For the salad

1/4 sourdough loaf or ciabatta
1 small avocado, peeled and cut into chunks
75g blue cheese, crumbled
100g mini plum tomatoes, quartered
50g watercress or other salad leaves
4 slices smoked streaky bacon.

For the green goddess dressing

2 spring onions, chopped, incl. the green bits
1/2 lemon juiced
2 tbsp mayonnaise
1/2 small bunch basil, chopped
1/2 small bunch chives, chopped

1. Heat the oven to 200C/Fan 180C/Gas 6. Put the bacon on a baking tray lined with foil and bake in the oven until crisp (about 12 - 15 mins) Put the bacon on a plate lined with kitchen towel to drain and finish crisping.
2. Cut the sourdough into chunks, toss in the olive oil and bake for 10 -15 mins until crisp and golden.
3. Whizz all the dressing ingredients to a puree in a small food processor adding 2 -3 tbsp of water to loosen it (if you want to be able to drizzle it) and season.
4. Arrange all the salad ingredients except the bacon in separate piles on a plate. Drizzle over the dressing and break over the bacon.