

## Vegetarian Cobb Salad

Serves 2

1 Bag/Head of Lettuce  
4 Baby Yukon Gold Potatoes  
2 Hard Boiled Eggs  
6 Strips Beyond Meat Veggie Chicken Strips  
4 Strips MorningStar Veggie Bacon  
2 Tbsp Black Olives  
2.5 Tbsp Olive oil (divided)  
Kosher Salt  
Cracked Black Pepper  
Garlic Powder  
Croutons  
Parmesan Cheese  
Dressing of Choice (I used [Balsamic Vinaigrette](#))

First of all you'll want to boil your eggs and potatoes. Boil potatoes in a small pot for 20 minutes or until fork tender. To hard boil your eggs; put them in a small pot, fill with water, make sure there's at least an inch of water on top of your eggs. Bring to a boil, immediately remove from heat and set aside, covered for 15 minutes. After 15 minutes, remove from water with a slotted spoon and place in a bowl of ice water to cool until ready to peel.

Peel cooled eggs and roughly chop, set aside. Quarter cooked potatoes, toss in a bowl and drizzle with 1/2 Tbsp olive oil, add a sprinkle of kosher salt, fresh ground pepper and garlic powder, stir and season to taste.

To fry up the veggie "meat" I like to heat two small skillet, each with a Tbsp of Olive oil. I like to fry up the Veggie Bacon on the cast iron so it gets extra crispy and delicious and the Veggie Chicken in the non-stick otherwise it sticks like crazy. After the Veggie Chicken is brown and crisp take it out and shred it with two forks. Drain your fried Veggie Bacon on some paper towels then give it a rough chop.

Place bacon, chicken, potatoes, eggs, onto a big bed of lettuce, add olives, croutons, cheese and a drizzle of dressing. Toss and/or chop salad to desired consistency.

You can toss on tomatoes, mushrooms, blue cheese crumbles, avocado whatever floats your boat! Get creative!

Enjoy!