

danielle walker

Green Goddess Cobb Salad with Crispy Chicken-Skin Croutons

Serves 4 to 6

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Notes and Tips: <https://daniellewalker.substack.com/p/green-goddess-cobb-salad-with-crispy>



TOOLS

Skillet

Cutting Board

Chef's Knife

Blender

INGREDIENTS

- 6 slices sugar- and nitrate-free bacon
- 2 cups shredded rotisserie chicken, skin removed and reserved
- 4 cups Little Gem lettuce, torn if large
- 1 cup pea shoot tendrils or other microgreens
- 1/2 small red onion, thinly sliced
- 4 hard-boiled eggs, chopped
- 1 pint cherry tomatoes, halved
- 2 avocados, cut into 1/4-inch slices
- 1/3 cup [Green Goddess Dressing](#)

Green Goddess Dressing

- 4-ounces soft dairy-free goat cheese
- 3/4 cup unsweetened cashew milk
- 1/4 cup extra-virgin olive oil
- Zest and juice of 1 lemon
- 2 garlic cloves
- 1 1/2 cups packed mixed fresh herbs, such as dill, tarragon, parsley, basil, or mint
- 1 small bunch chives
- 1 1/2 teaspoons sea salt
- 1/4 teaspoon cracked black pepper

METHOD

Line a plate with paper towels.

In a medium skillet over medium heat, cook bacon, flipping halfway through, until fat is rendered and bacon is crisp, 5 to 7 minutes. Using tongs, transfer bacon to prepared plate to drain, leaving grease in pan.

Add chicken skin to bacon grease, turn heat to low, and cook, turning and pressing occasionally, until skin is golden brown and crisp, 5 to 7 minutes. Meanwhile, chop bacon.

Transfer skins to prepared plate to drain.

Layer all components in a large bowl. Drizzle with dressing and toss to combine before serving.

For the dressing: In a blender or using a jar and immersion blender, blend goat cheese, cashew milk, olive oil, lemon zest and juice, garlic, herbs, chives, salt, and black pepper until smooth and creamy. Store in refrigerator up to 2 weeks.

MAKE AHEAD

Refrigerate dressing up to 2 weeks

Refrigerate salad up to 5 days. Layer dressing evenly in bottom of one large or four smaller containers; add everything but crispy chicken skins and avocados and seal tightly..

PREP IT AHEAD

- Cook and chop bacon
- Shred chicken
- Slice onion
- Hard-boil eggs
- Halve cherry tomatoes