Cobb Salad with Herb-Rubbed Chicken

Ingredients:

Chicken
1 tablespoon extra-virgin olive oil
1 teaspoon garlic powder
1 teaspoon dried thyme
½ teaspoon dried oregano
½ teaspoon dried rosemary
½ teaspoon ground pepper
¼ teaspoon kosher salt
2 (8 ounce) boneless, skinless chicken breasts, trimmed

Vinaigrette
⅓ cup extra-virgin olive oil
¼ cup lemon juice
2 teaspoons champagne vinegar
½ teaspoon kosher salt
¼ teaspoon ground pepper

Salad
6 cups baby kale
2 medium ripe avocados, sliced
2 large hard-boiled eggs, sliced
2 slices cooked bacon, crumbled
½ cup crumbled feta cheese
10 strawberries, quartered

Directions:

1. Preheat grill to medium-high.

2. To prepare chicken: Combine 1 tablespoon oil, garlic powder, thyme, oregano, rosemary, ½ teaspoon pepper and ¼ teaspoon salt in a small bowl. Rub the mixture over chicken.

3. Oil the grill rack. Grill the chicken until an instant-read thermometer inserted in the thickest part registers 160° F, 5 to 6 minutes per side. Transfer the chicken to a clean cutting board and let rest for 10 minutes. Slice.

continued on the back
4. To prepare vinaigrette: Whisk oil, lemon juice, vinegar, salt and pepper in a small bowl.

5. To assemble salad: Arrange kale, avocados, eggs, bacon, feta, strawberries and the chicken on a large platter. Serve with the vinaigrette.

**Nutrition Facts:**
Servings: 4   Serving Size: 2 cups
Per Serving: calories 412; protein 23g; carbohydrates 11g; dietary fiber 6g; sugars 2g; total fat 32g; cholesterol 117mg; calcium 197mg; iron 2mg; sodium 470mg.

*Recipe from eatingwell.com*