

## Vegetarian Cobb Salad

You asked for it! We've created a vegetarian Cobb Salad that is flat out delicious. We've created a "bacon" crumble with cauliflower bits and an adobo, maple blend that's even better than the real thing. It is tossed with romaine, spinach, hardboiled egg, blue cheese and our signature lemon chive dressing.

**25** *Minutes to the Table*

**25** *Minutes Hands On*

**1 Whisk** *Super Easy*

### Getting Organized

#### EQUIPMENT

Skillet  
Saucepan  
Large Mixing Bowl

#### FROM YOUR PANTRY

Olive Oil  
Salt & Pepper  
Eggs (2 per serving)

#### 6 MEEZ CONTAINERS

Cauliflower "Bacon"  
Crumbles  
Romaine  
Spinach  
Red Pepper  
Lemon Chive Dressing  
Blue Cheese

### Good to Know

#### Health Snapshot per serving

475 Calories, 30g Fat, 24g Carbs, 27g Protein, 9 Freestyle Points

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Romaine, Spinach, Cauliflower, Red Bell Pepper, Blue Cheese, Mayonnaise, Chive, Tamari, Lemon, Chipotles in Adobo, Maple Syrup, Vinegar, Brown Sugar, Liquid Smoke, Black Pepper, Paprika.

meez *meals*

### 1. Hard-boil the Eggs

Place 4 eggs in a saucepan and cover with cold water by one inch. Cover and bring to a boil over high heat. When the water is boiling, remove from the heat, cover and let the eggs sit in the hot water for 15 minutes.

### 2. Make the Cauliflower "Bacon" Crumbles

While the eggs are sitting, heat 1½ Tbsp olive oil in a skillet over medium-high heat. When the oil is hot, add the **Cauliflower "Bacon" Crumbles** to the pan and sauté until they start to crisp and all the sauce is evaporated, about 3 minutes. Remove from the heat and set aside to cool.

### 3. Build the Salad

When finished, run the hardboiled eggs under very cold water, peel and cut into small ¼" to ½" cubes. Lay the **Romaine** on a cutting board and slice into 1" pieces.

Combine the **Romaine**, **Spinach**, **Red Pepper**, cauliflower "bacon" crumbles, chopped egg and **Lemon Chive Dressing** in a large mixing bowl and toss.

Top with **Blue Cheese** and enjoy!

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**