

# Vegetarian Cobb Salad

*with Crispy Shallots & Deviled Eggs*

This salad (of contentious origin) is famous for the wealth of delicious ingredients used to make it. Smooth avocado, cured olives, and juicy citrus are just the beginning. Instead of bacon (one of the classic ingredients in a Cobb salad) this dish gets its necessary smokiness from a batch of fresh, fried shallots. And to top it off, a pair of fiendishly delicious deviled eggs.



## Ingredients

- 4 Black Cerignola Olives
- 2 Farm Eggs
- 1 Avocado
- 1 Bunch Parsley
- 1 Head Iceburg Lettuce
- 1 Red Onion
- 1 Shallot
- 1 Tablespoon Red Wine Vinegar
- 1 Tangelo
- ¼ Cup Flour
- 2 Tablespoons Mayonnaise
- ½ Teaspoon Mustard Powder
- 1 Tablespoon Sweet Pickle Relish

Makes 2 Servings  
About 650 Calories Per Serving



# Instructions



## Prepare the ingredients:

Wash and dry the fresh produce. Remove the eggs from the refrigerator to bring to room temperature. Smash the olives with the side of a knife; remove and discard the pits then small dice the olives. Peel, pit and slice the avocado and toss with 1 teaspoon of **red wine vinegar**. Roughly chop the parsley. Halve the lettuce lengthwise; remove and discard the core; thinly slice the leaves. Peel and thinly slice the onion. Peel the shallot and slice into thin rounds. Cut away and discard the peel and pith of the tangelo, then medium dice the fruit.



## Cook the eggs:

Place the **eggs** in a small pot and cover with cold water, making sure the tops of the eggs are covered by at least an inch of water. Heat the water to boiling on high. Continue to boil for 12 minutes. Drain the eggs and run under cold water to stop the cooking process. Carefully peel each egg then cut in half lengthwise and transfer to a plate.



## Make the vinaigrette:

While the eggs cook, in a small bowl, season the **red wine vinegar** with salt and pepper. Slowly whisk in **2 tablespoons of olive oil** until well combined.



## Fry the shallot:

While the eggs continue to cook, place the **flour** in a small bowl. Add the **shallot** and toss to thoroughly coat. In a small pan, heat about ¼-inch of oil on medium until hot. The oil is hot enough when a shallot sizzles immediately when added to the pan. Working in two batches, add the **coated shallots** and cook 30 seconds to 1 minute, or until lightly browned and crispy. Transfer to a paper towel-lined plate and season with salt and pepper immediately.



## Make the deviled eggs:

Separate the cooked egg yolks from the whites. In a small bowl, combine the **cooked egg yolks, mayonnaise, relish** and **mustard powder**; season with salt and pepper. Using a spoon, fill the **cooked egg whites** with the yolk mixture.



## Plate your dish:

In a large bowl, combine **lettuce** and **all but a pinch of the parsley**. Season with salt and pepper. Add some of the **vinaigrette** (you will have extra vinaigrette) and toss to thoroughly coat. Divide the dressed lettuce between 2 dishes and top with the **avocado, tangelo, olives, crispy shallots, deviled eggs** and **as much red onion as you'd like** (you may have extra onion). Drizzle with the **remaining dressing** and garnish the deviled eggs with the **remaining parsley**. Enjoy!