



RANCH CHEESE CURD COBB SALAD



Romaine lettuce is topped with **Ranch Cheese Curds**, avocado, chopped bacon, hard boiled egg, tomato and sweet corn and served with a light lemon vinaigrette. Yield: 2 Servings

Salad Ingredients:

12 Each	Ranch Cheese Curds , Prepared According To Package Directions
4 Cups	Romaine Lettuce, Chopped
½ Cup	Avocado, Diced
½ Cup	Bacon, Chopped
½ Cup	Hard Boiled Egg, Chopped
½ Cup	Tomato, Quartered
½ Cup	Sweet Corn, Kernels

Lemon Vinaigrette Ingredients:

½ Cup	Salad Oil
¼ Cup	Apple Cider Vinegar
¼ Cup	Honey
2 Tbsp.	Lemon Juice
1 Tbsp.	Dijon Mustard
1 tsp.	Thyme, Chopped
To Taste	Salt and Pepper

Directions:

1. In a small mixing bowl combine salad oil, apple cider vinegar, honey, lemon juice, dijon mustard, thyme, salt and pepper. Whisk until emulsified.
2. Place romaine in the bottom of serving bowls.
3. Top the romaine with **Ranch Cheese Curds**, avocado, bacon, hard boiled egg, diced tomatoes and corn.
4. Serve with a side of lemon vinaigrette.

