

Daring Deli Salad/ Cobb Salad

Recipe By *Brynie Greisman*



Cooking and Prep:  25
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Serves:  10

Contains: 

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free, Low Carb

Source: Family Table by
Mishpacha Magazine

At last, an appetizer that doesn't have to be warmed up. This is an upscale version of the standard Cobb salad, which usually features a variety of diced vegetables served in rows on a bed of lettuce. It often features avocado as well; we incorporated it into the dressing instead. You'll want to use this creamy dressing on other salads, too. Taste, texture, and color are perfect. Be as creative as you want and use salad ingredients of your choice. Thanks, Rikki M.

Ingredients (16)

Dressing

- 1/8 teaspoon dried parsley
- pinch dried dill
- 1/8 teaspoon onion powder
- pinch garlic powder
- 1/4 cup ripe avocado (1/4 of a medium one)

- pinch fresh cracked **Gefen Pepper**
- 1/4 cup **Gefen Mayonnaise** (light is fine)
- 1/4 cup non-dairy sour cream
- 1/2 tablespoon **Gefen Mayonnaise** blended with 1/2 tablespoon lemon juice (this acts as non-dairy buttermilk)
- 1 and 1/2 teaspoons distilled white vinegar
- 1/8 teaspoon salt

Salad

- 1 head romaine lettuce, shredded
 - 2 chicken or turkey breasts (cooked with salt and pepper in a frying pan and then cut into cubes)
 - 4 slices (or more) pastrami or beef fry, cut into strips (fried in a little oil until crispy, and drained on pap towel)
 - 2-4 hard boiled eggs, sliced
 - 2 large or 4 medium-sized cucumbers, sliced
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Start Cooking

Prepare the Salad and Dressing

This salad was invented over 85 years ago by restaurateur Robert Cobb in an effort to use up leftovers. Hence, the standard version has many other vegetables. It is often tossed with red wine vinaigrette.

1. Use an immersion blender to blend all dressing ingredients together until completely smooth. This can be done up to a week in advance. If the dressing thickens in the fridge, thin out with a little lemon juice or water to desired consistency.
2. To serve, layer in a large wide bowl: lettuce on bottom, cucumbers, eggs, diced chicken, and fried pastrami. Pour on dressing, a little at a time, and toss until lightly covered. Or layer on individual plates and dress without tossing.

Variation:

Instead of chicken or turkey breasts, ask your butcher for turkey roll ends to cube.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber