

FoodSense *with Chef Feker*

Chef Feker's Thanksgiving Cobb Salad

Serves 4

Ingredients

1 Tbsp extra virgin olive oil
2 Tbsps white balsamic vinegar
3 Tbsps chopped basil
¼ cup mayonnaise
¼ cup plain, low-fat sour cream
½ tsp salt
½ tsp white pepper
4 cups lettuce, shredded (romaine preferred)
1 lb turkey shredded or cut into strips
2 tomatoes, diced
3 eggs, hard-boiled, quartered lengthwise
2 ripe avocados, diced
½ cup stuffing at room temperature
1 small orange bell pepper, diced
1/3 cup red onion strips
8 strips crisped bacon, cut into ½ in. pieces
4 oz shredded cheese, Fontina preferred

Directions

Make the dressing by mixing the first 7 ingredients in a food processor until blended. Add water as needed to thin slightly.

Assemble the salad:

Toss two tablespoons of the dressing with the lettuce.

Arrange the remaining ingredients in rows on a serving platter, leaving one row empty between each ingredient.

Fill the empty rows with the dressed lettuce. Serve and enjoy.

Chef Feker's Note: This will make an amazing wrap, as well. Fill a tortilla with your flavorful creation.



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