

Grilled Chicken Cobb Salad



Ingredients

For the Chicken:

2 medium sized chicken breast fillets
1/4 cup fresh lemon juice
1 tbsp olive oil
2 cloves garlic, crushed
2 tsp dried oregano
2 tsp dried basil
1 tsp dried thyme
1 tsp paprika

For the Salad:

6 rashers bacon
4 thick slices sourdough or cobb loaf
4 eggs
1 large cos lettuce, washed and coarsely shredded
12 cherry tomatoes, halved
1 large avocado, sliced
Shaved parmesan cheese
Ranch dressing to serve

Directions

Step 1 – Combine the lemon juice, olive oil, garlic, oregano, basil, thyme and paprika in a large bowl or Ziplock bag then add the chicken fillets and toss to coat. Allow to marinate for at least one hour.

Step 2 - Heat the BBQ to medium heat (180 - 200°C) and prepare the BBQ for direct cooking, ensuring the grills are clean.

Step 3 – Drain the excess marinade from the chicken and cook directly on the grills, turning once, until the chicken is beginning to char and is cooked to an internal temperature of at least 75°C. Remove from the BBQ, cover and set aside to rest. Meanwhile, boil the eggs until the yolks are cooked to your liking. Peel the eggs and then cut into quarters.

Step 4 – Cook the bacon rashers directly on the grill until cooked to your liking. Brush or spray a little olive oil on the bread slices and toast directly on the grill until toasted.

Step 5 – Slice the chicken into 1cm thick slices, coarsely chop the bacon, cut the toast slices into croutons.

Step 6 – Arrange the lettuce on a platter, top with the chicken, bacon and remaining salad ingredients, then dress with the croutons, parmesan and ranch dressing. Serve immediately.

