

HOLIDAY COBB SALAD

Prep Time
20 minutes

Servings
6

Ingredients

- 1 pkg. (9 oz.) Hearts of Romaine
- Apple-Bleu Cheese Vinaigrette (see recipe below)
- 2 cups cubed roasted turkey
- 2 cups cooked Brussels Sprouts, sliced
- 2 cups cooked Sweet Potatoes
- 1 large tomato, cored and cut into ½-inch pieces
- ½-inch pieces 1 avocado, peeled, pitted, and diced
- 1 Apple, cored and cut into ½-inch pieces
- 1 cup Blackberries

Instructions

Toss Hearts of Romaine with Apple-Bleu Cheese Vinaigrette.

Arrange romaine on large serving plate. Arrange turkey, Brussels sprouts, sweet potatoes, tomatoes, avocado, apple and blackberries in long, narrow rows on top of the romaine.

Apple Bleu Cheese Vinaigrette: Combine 3 tablespoons apple cider, 3 tablespoons lemon juice, 1 tablespoon honey, 2 teaspoons grated lemon peel, ½ teaspoon salt and ¼ teaspoon freshly ground pepper, in small bowl. Whisk in 3 tablespoons olive oil. Whisk in ¼ cup crumbled bleu cheese.



Nutrition Facts (with dressing)

Calories	538
Total Fat	26g
Sodium	368mg
Carbohydrate	31g
Dietary Fiber	7g
Protein	46g