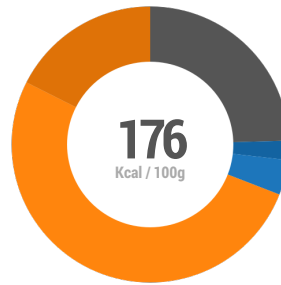


# Chicken & Bacon Cobb Salad with Smoky Chipotle Dressing

Overview ...

U / 5767720



CALORIES:

6.3% Carbs

24.6% Protein

69.1% Fat

Food Labelling...

Serves 1

CONTAINS:



EGGS



MILK

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
16392 Brakes 18 British Free Range Fresh Medium Eggs.. - BRAKES	56g	1.01x Each
32401 Brakes Roast Chicken Fillets..	75g	
29566 Brakes Crispy Cooked Smoke Flavoured Streaky Bacon Pieces 500g.. - BRAKES	15g	4.5x Each
71507 Brakes Blue Stilton® Wedges.. - BRAKES	20g	0.13x Each
3243 Brakes Sweetcorn.. - BRAKES	30g	0.03x Each
10364 Red Cherry Tomatoes.. - BRAKES	10g	0.04x Each
12068 Yellow Cherry Tomatoes.. - BRAKES	10g	0.04x Each
10332 Lettuce Little Gem.. - BRAKES	40g	0.4x Each
10473 Spring Onions Bunch..	10g	
10306 Avocados.. - BRAKES	50g	0.2x Each
146195 - 146195 Lion Chipotle Mayo.. - BRAKES	25g	0.26x Each

Products / Pack Sizes ...

1 Serving



 *Product code*

 *Barcode*

 341g / 611kcal

# 1

#### Cooking Instructions & Notes

#### Preparation:

Defrost the chicken and slice

Defrost the sweetcorn

#### Method:

1. In a pan of boiling water cook the egg for 6 minutes - refresh under cold water and peel.
2. Slice the cherry tomatoes, spring onions and radish, dice the avocado and chop the lettuce.
3. In a mixing bowl combine all of the ingredients with the chicken and sweetcorn and coat in the chipotle dressing.
4. Place into a suitable dish and garnish with the sliced egg and crispy bacon - serve