Cobb Salad

INGREDIENTS

12 slices bacon

6 eggs

2 heads iceberg lettuce, shredded

6 cups chopped, cooked chicken meat

4 tomatoes, seeded and chopped

1 ½ cups blue cheese, crumbled

2 avocado-peeled, pitted and diced

6 green onions, chopped

DIRECTIONS

1. Place eggs in saucepan and cover completely with cold water. Bring water to a boil. Cover, remove from heat and let eggs stand in hot water for 15 minutes. Remove from hot water, cool, peel and chop.
2. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.
3. Divide shredded lettuce among individual plates.
4. Evenly divide and arrange chicken, eggs, tomatoes, blue cheese, bacon, avocado and green onions in a row on top of lettuce.
5. Drizzle with your favorite dressing and enjoy.