



Crispy Bacon Cobb Salad with Honey Mustard Dressing

Made on the fly by Hollywood restaurateur Bob Cobb in 1937, the Cobb salad is a world-famous American dish. Here's a fresh take, with all the original appeal and an extra-special twist by adding delicious ripe pear.

Ingredients

- Bacon
- Chestnut Mushroom
- Fresh Rocket
- Pear
- Almonds
- Honey
- Dressing Mix
 - Rapeseed Oil
 - Wholegrain Mustard

Your Pantry

- Olive Oil
- Salt & Pepper

Nutritional Info

Calories: 422 kcal
Carbohydrates: 27 g
Protein: 6 g
Fat: 26 g

Allergens


[Nut \(Almonds\)](#)
[Mustard \(Dressing\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) ***Toast the almonds***

Toast the almonds in a dry pan for about 5 minutes, (being careful not to burn them). While the almonds are toasting, move on to the next step. Once the almonds are done, set them aside for later.

2) ***Slice the pear & mushrooms***

Slice the pear and mushrooms and set both aside.

3) ***Fry the Bacon & Mushrooms***

Add some oil to the pan and fry the bacon on a medium heat until crispy. Set the bacon aside. In the same pan fry the mushrooms for 3-5 minutes and set aside.

4) ***Make the dressing***

Add some honey to the rapeseed oil & wholegrain mustard dressing and mix together.

5) ***Combine the salad***

Slice the bacon into chunks and add to a large bowl. In the bowl, add the rocket, pear, almonds and mushrooms.

6) ***Plate the dish***

Toss all the ingredients together and drizzle over the honey mustard dressing.



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