



# UCOOK

## Avocado Ranch & Chicken Cobb Salad

with streaky pork bacon & corn

Born in the USA, we show you how to make a homemade avo ranch dressing that is a staple in every American diner. This creaminess coats crispy bacon, avo, a boiled egg, golden slices of butter-basted chicken, pops of sweet corn, and tangy tomato.

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**Hands-on Time:** 35 minutes

**Overall Time:** 40 minutes

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**Serves:** 3 People

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**Chef:** Samantha du Toit

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Carb Conscious

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Deetlefs Wine Estate | Deetlefs Estate White  
MCC

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## Ingredients & Prep

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120g	Corn
450g	Free-range Chicken Mini Fillets
30ml	NOMU Cajun Rub
6 strips	Streaky Pork Bacon
2	Avocados
150ml	Creamy Lemon Mayo <i>(60ml Mayo, 60ml Sour Cream &amp; 30ml Lemon Juice)</i>
15ml	Garlic Powder
60g	Salad Leaves <i>rinse &amp; roughly shred</i>
240g	Baby Tomatoes <i>rinse &amp; cut in half</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Egg/s (optional)  
Blender  
Paper Towel  
Butter

**1. CHARRED CORN** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan and set aside.

**2. CAJUN CHICKEN** Place a pan over medium heat with a drizzle of oil. Pat the chicken dry with paper towel. When hot, fry the chicken until golden and cooked through, 1-2 minutes per side. You may need to do this step in batches. During the final minute, baste the chicken with a knob of butter and the NOMU rub. Remove from the pan, season, and set aside.

**3. BRING ON THE BACON** Return the pan to medium-high heat. When hot, fry the bacon strips until browned and crispy, 1-2 minutes per side. Remove from the pan, drain on paper towel, and roughly chop.

**4. OPTIONAL EGG** Bring a pot of water to the boil for the eggs (optional). When the water is boiling, cook the eggs for 6-8 minutes for medium, 6 minutes for medium-soft, and 8-10 minutes for medium-hard. Drain and submerge in cold water. Peel, slice in half, and season before serving.

**5. HOMEMADE DRESSING** Halve the avocados and remove the pips. Peel the skin off, keeping the flesh intact. Thinly slice ½ the avocados. Place the remaining avocado in a blender with the creamy lemon mayo, the garlic powder, and seasoning. Blend until smooth and creamy. Loosen with water in 10ml increments until drizzling consistency.

**6. COLOURFUL SALAD** In a salad bowl, toss together the shredded green leaves, the halved tomatoes, the charred corn, a drizzle of olive oil, and seasoning.

**7. LOVELY DISH, CHEF!** Dish up the dressed salad. Scatter over the crispy chopped bacon. Top with the avocado slices, the boiled eggs (if using), and the sliced chicken. Drizzle over the avocado ranch dressing.

## Nutritional Information

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Per 100g

Energy	603kJ
Energy	144kcal
Protein	8.9g
Carbs	7g
of which sugars	1.5g
Fibre	2.7g
Fat	9.5g
of which saturated	1.9g
Sodium	179mg

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## Allergens

Egg, Allium, Sulphites, Cow's Milk

Eat  
Within  
3 Days