



DINNERLY



Chorizo Cobb Salad with Avo, Corn and Tomatoes

 20-30 minutes  4 Servings

Chop salad veggies, cook chorizo, then pile onto plates with lashings of homemade dressing and cheese for an American-style salad bonanza.

WHAT WE SEND

- 2 corn cobs
- 4 chorizo sausages ^{6,17}
- 1 avocado
- 100g cheddar ⁷
- 400g baby cos lettuce
- 2 tomatoes

WHAT YOU NEED

- Dijon mustard ¹⁷
- eggs ³
- garlic clove
- olive oil
- salt and pepper
- white wine vinegar ¹⁷

TOOLS

- large frypan
- medium saucepan

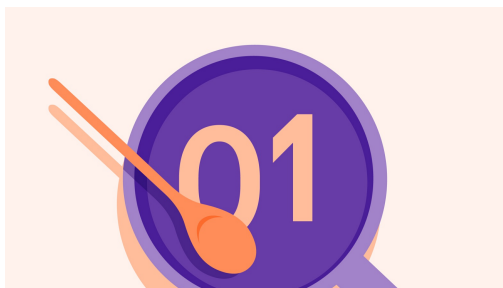
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 820kcal, Fat 56.2g, Carbs 29.7g, Proteins 42.5g



1. Cook eggs and corn

Bring a medium saucepan and a large saucepan of water to the boil. Cook **4 eggs** in the medium saucepan of boiling water for 6 mins for soft-boiled, then remove from the pan and cool in cold water. Discard the husk and silks from the **corn**. Cook the corn in the large suacepan of boiling water for 5 mins. Transfer to a board to cool. Reserve the pan.



2. Prep ingredients

Meanwhile, crush or finely chop **2 garlic cloves**. Cut the **lettuce** into thin wedges. Cut the **tomato** into thin wedges. Cut the **avocado** into slices, discarding the skin and stone. Using a vegetable peeler, thinly shave the **cheese**. Half the **chorizo** lengthwise, then cut into slices.



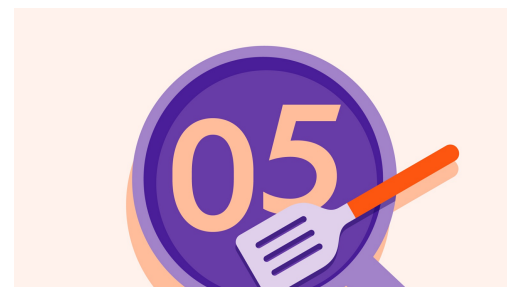
3. Cook chorizo

Put the **chorizo** in the reserved pan over medium heat and cook, stirring, for 5-6 mins until golden.



4. Make dressing

Meanwhile, put the **garlic**, **2 tbs olive oil**, **2 tbs red wine vinegar** and **2 tsp Dijon mustard** in a small bowl, season with **salt and pepper** and whisk to combine. Slice the **corn kernels** from the cob.



5. Serve up

Peel and halve the **eggs**. Arrange the **lettuce**, **tomato**, **corn**, **avocado**, **chorizo** and **egg** on the plates in piles. Season with **salt and pepper**. Drizzle over the **dressing** to serve.



6. Make it yours

For an extra creamy touch, add 2 tsp mayonnaise to the dressing.