

**TOTAL TIME**

25 minutes

**PREP TIME**

5 minutes

**COOK TIME**

20 minutes

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | CUCUMBERS****COBB SALAD****INGREDIENTS**

1 lb Pure Flavor® Uno Bites™ Nano Cucumbers  
1 lb Pure Flavor® Juno® Bites Red Grape Tomatoes  
2 10 oz bags baby spinach  
4 large hard-boiled eggs  
1 cup mushrooms, sautéed  
1–2 avocados, sliced  
½ cup red onion, chopped

**Red Wine Vinaigrette:**

⅓ cup red wine vinegar  
1 tbsp Dijon mustard  
1 tsp maple syrup or honey  
½ cup extra virgin olive oil

**Blackened Chicken:**

1 lb boneless chicken breasts (3–4 pieces)  
1 tbsp olive oil (if needed)  
¾ tsp of cayenne pepper and paprika  
¾ tsp garlic powder  
salt and pepper, to taste

**DIRECTIONS**

1. For blackened chicken combine paprika, garlic powder, cayenne pepper, sea salt and black pepper in a small bowl. Coat each chicken breast with the spice mixture.
2. Heat olive oil in a large skillet over medium heat. Cook chicken for about 6–7 minutes on each side, or until juices run clear. Remove chicken from skillet and let sit for 5 minutes to cool before slicing for the salad.
3. Divide the baby spinach among 4 plates. Arrange equal portions of chicken, hard-boiled egg, tomatoes, cucumber, mushrooms, red onion, and avocado on top of the greens.
4. Just before serving, blend vinaigrette ingredients together and top salad.

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