

Cobb Salad Sushi:

INGREDIENTS Cobb Salad Sushi :

10 slices bacon:

1 avocado:

1/2 c. corn:

1/2 c. quartered cherry tomatoes:

kosher salt:

Freshly ground black pepper:

1/2 c. crumbled blue cheese:

1/2 c. Shredded lettuce:

1/2 c. cooked shredded chicken:

vinaigrette, for dipping:

Time Stats Cobb Salad Sushi:

Prepares in 20 minutes

Cooks in 25 minutes

Ready to eat 45 minutes

Directions for Cobb Salad Sushi:

1. Preheat oven to 400°. On a large baking sheet with a wire rack placed on top, line 5 slices bacon side by side. Lift one end of every other bacon slice and place another bacon slice on top of the lifted pieces. Lay the slices back down. Next, lift opposite bacon slices back and place a bacon slice on top. Lay the slices back down.

2. Repeat the weaving process until you have a bacon weave of 5 strips by 5 strips. Bake until the bacon is cooked but still pliable, about 25 minutes. Let cool slightly.

3. Meanwhile, in a small bowl, mash avocados until only small chunks remain. Stir in corn and cherry tomatoes then season with salt and pepper to taste.

4. Pat bacon weave with paper towels to drain fat and transfer to a piece of saran wrap (helps for rolling!).

5. Spread a thin layer of the avocado mixture on top of bacon weave, then top with blue cheese, shredded lettuce, and shredded chicken.