



### Product Spotlight: Free-range Eggs

Did you know you can add crushed eggshells straight to the soil in your garden? While it might not help this season's plants, it will help add calcium directly to the soil as the shells decompose.



## Summer Chicken Cobb Platter

A fresh and flavourful platter with minimal cooking! Sliced chicken breast and soft-boiled eggs on a bed of crisp lettuce with all the trimmings, finished with a drizzle of creamy dressing.

 20 minutes

 4 servings

 Chicken

## Switch it up!

*You can use these ingredients to create chicken sandwiches or rolls for lunch during the week!*

Per serve: **PROTEIN** 25g **TOTAL FAT** 34g **CARBOHYDRATES** 21g

## FROM YOUR BOX

FREE-RANGE EGGS	6-pack
BABY COS LETTUCE	2
TOMATOES	2
AVOCADO	1
CORN COB	1
ALFALFA SPROUTS	1 punnet
POTATO SALAD DRESSING	2 sachets
COOKED CHICKEN BREAST	1 packet

## FROM YOUR PANTRY

salt, pepper, dried thyme

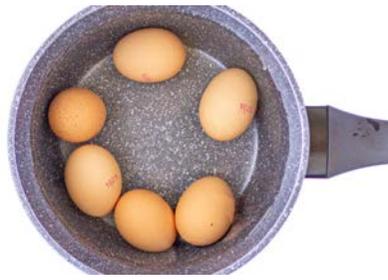
## KEY UTENSILS

saucepan

## NOTES

Cook the eggs straight from the fridge for 6-7 minutes for a soft boiled egg, leave in for 8-9 minutes for a hard boiled yolk.

Add any toasted nuts, croutons, fresh herbs or cheese if preferred!



### 1. COOK THE EGGS

Bring a medium saucepan of water to a boil. Add **eggs** and cook for 6-7 minutes (see notes). Cool under running cold water.



### 2. PREPARE THE SALAD

Chop and rinse **lettuce leaves**. Arrange on the base of a serving platter. Wedge **tomatoes**, dice **avocado** and remove **corn** from cob. Arrange on top of lettuce with **sprouts**.



### 3. PREPARE THE DRESSING

Combine **potato salad dressing** with 2-3 **tbsp water** and 2 **tsp dried thyme**. Season with **salt and pepper**.



### 4. ADD CHICKEN AND EGGS

Peel and halve eggs and season with **salt and pepper**. Arrange on salad with **cooked chicken**.



### 5. FINISH AND SERVE

Serve chicken platter with dressing to taste (see notes).



Scan the QR code to submit a Google review!

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

