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## West Coast Cobb



### Ingredients

- 4 (5 ounce) boneless, skinless chicken breast halves
- ½ cup olive oil
- 8 cups iceberg lettuce (about 1 small head), sliced ¼ inch thick
- 8 cups loosely packed mesclun mixture
- 2 cups shredded radicchio (about half a large head)
- 1 small white onion, peeled and chopped into ¼ inch chunks
- ¾ pound ripe beefsteak tomatoes, cored and cut into ¼-inch dice, including seeds and juice
- 4 small Hass (bumpy skinned) avocados, peeled, pitted, and cut into ¼ inch dice
- 4 hard boiled eggs, peeled and finely chopped
- 8 slices bacon, cooked until very crisp, then drained and crumbled
- ½ cup Basic Vinaigrette
- Fine sea salt and freshly ground pepper

### Directions

Place the chicken breasts in a shallow baking dish, and drizzle with the oil. Season generously with salt and pepper, and cover with plastic wrap. Refrigerate for at least 2 hours and up to 4 hours.

Remove from the refrigerator 15 minutes before grilling. Preheat an indoor or outdoor grill (or a ridged cast iron griddle pan) to medium-high heat. Grill the chicken breasts for 4 to 5 minutes on each side until firm and completely opaque at the center. Transfer to a cutting board, and let stand for 5 minutes to allow the juices to settle. With a sharp knife, cut the chicken breasts into ¼-inch dice.

In a very large bowl, combine the iceberg, mesclun, radicchio, onion, tomatoes, avocado, eggs, bacon, and blue cheese. Toss briefly, drizzle with the vinaigrette, and toss again until all the ingredients are evenly coated. Using tongs, divide the salad among 6 large, chilled plates, making sure each plate has an equal amount of chicken and avocado. Serve at once.