

Ingredients

Cooking
is
Bliss!



- 1 pound of salmon
- 1 ½ tsp of salt
- 2 tsp garlic blend
- 1 lime
- ½ tsp crushed red pepper
- 2 heads of romaine lettuce
- 3 cups of mixed greens
- 8 slices bacon
- 5 eggs
- 1/4 cup red onions, thinly sliced
- 1 ½ cups vinegar
- ½ cup sugar
- 1 large avocado, thinly sliced
- 16 grape tomatoes
- 1/2 cup Primal Kitchen Ranch Dressing

1. Score & season salmon with salt, garlic blend, juice of one lime, & crushed pepper. Allow marinating in the refrigerator overnight or for 30 minutes.
2. Rinse & dry lettuce & mixed greens. Chop & set aside.
3. Heat a skillet over medium heat & cook bacon slices until crisp. Once cooked, remove from the skillet, & allow to drain on paper towels. Once cooled, chop into pieces.
4. Place salmon filet in skillet & cook for 6 minutes on each side. Once cooked, allow resting before cutting.
5. Add eggs to boiling water & allow to cook for 10 minutes. Once cooled, peel & slice into quarters.
6. Simmer vinegar & sugar over medium heat. Then, add to a mason jar. Add thinly sliced onions into the jar. Let it sit for 30 minutes.
7. Cut grape tomatoes in halves & avocado into slices
8. Place chopped lettuce on a large baking sheet covered in foil. Arrange the ingredients on a bed of lettuce rows: bacon, pickled onions, avocado slices, grape tomatoes, boiled eggs, pickled onions, & salmon. Drizzle with Primal Kitchen Ranch Dressing or a dressing of your choice.



I MADE THIS SALAD AFTER BEING TOTALLY INTRIGUED BY A PRIMAL KITCHEN COBB SALAD RECIPE! I USED SALMON INSTEAD OF CHICKEN AND

VOILA!

IT WAS AMAZINGLY DELICIOUS!

