



Chicken Cobb Salad serves 2 people

Crispy Fried Chicken

1 Lb. chicken thigh, 1 inch pieces
1 C buttermilk
Salt and freshly cracked black pepper

1 C AP flour
1 C potato starch
Salt and freshly cracked black pepper
4-6 C canola oil

Green Goddess Dressing

.5 C mayonnaise
1 T dijon mustard
1 t. champagne vinegar
.5 C fresh dill
.5 C fresh parsley
Salt and freshly cracked black pepper

Buffalo Hot Sauce

¼ C hot sauce
¼ C butter, unsalted
1 T apple cider vinegar
Salt and freshly cracked black pepper

Garnishes

4 strips thick cut bacon, cooked crispy
.5 C cherry tomatoes, seasoned
¼ red onion, sliced
¼ C blue cheese, crumbled
2 soft boiled eggs(optional)
½ C almonds, toasted
4 C lettuces(baby kale, baby red leaf)

fried chicken: Start with a clean work area and cutting board.

In a small mixing mix together the chicken thigh and buttermilk. Season with salt and pepper.

Let marinate 30 minutes or overnight.

In a separate mixing bowl mix together the AP flour, potato starch and salt and pepper.

Heat the canola oil to 275 degrees Fahrenheit. Dredge the chicken into the flour mixture and knock off any excess flour. Fry in the oil 3-4 minutes and remove onto a paper towel.

Heat the canola oil 375 degrees Fahrenheit and fry again 3-4 minutes until the chicken is crispy and golden brown.

Remove from the oil onto a paper towel and season with salt.

dressing: Blend all ingredients together and chill.

hot sauce: heat the hot sauce and butter together until combined. Add the vinegar and season.

Toss with the crispy chicken before serving.