

# ANNA

## **Cobb Sandwich With Chicken, Bacon And Blue Cheese**

The Cobb sandwich was created in 1937 by Robert Cobb, owner of the Brown Derby Restaurant in Hollywood. Here, we used the finest buttermilk bread and styled it with crisp smoky bacon, creamy avocado and a mildly tangy Danish noble blue; a star-worthy and savoury combination.

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### **Ingredients**

8 thick bacon slices  
¼ cup mayonnaise  
1 ounce Danish noble blue cheese, crumbled  
Sea salt and freshly ground pepper  
8 slices buttermilk bread, slightly toasted (or other favourite soft sandwich bread)  
4 butter lettuce leaves (or Iceburg)  
2 chicken breasts, boneless, skinless  
1 beefsteak tomato, sliced  
1 ripe avocado, halved, pitted and sliced

### **Preparation**

Preheat oven to 350°F. Place bacon on parchment-lined baking sheet and cook 10 minutes, or until crisp; drain on paper towel and set aside.

Meanwhile to cook chicken breast, pound chicken lightly, drizzle with 1 tablespoon olive oil season with salt and pepper. Heat skillet to medium to high, drizzle with 1 tablespoon olive oil, sear chicken breast 4 minutes each side, do not flip back and forth. Remove skillet from heat but allow chicken to rest in skillet for 20 minutes, covered. This will produce a perfectly juicy soft breast. Slice on the diagonal only after it has rested.

In small bowl, combine mayonnaise and blue cheese; season with salt and pepper.

To assemble sandwich, place dollop blue cheese mayonnaise on bottom slice of toast. Layer chicken, tomato, avocado and bacon. Top with lettuce and with second slice of toast.  
Serves 4.