

DINNER

Potato Cobb Salad

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	10	\$2.31	743 kcal



Potato Cobb Salad is a gluten free main course. This recipe serves 10 and costs \$2.31 per serving. One portion of this dish contains around 14g of protein, 64g of fat, and a total of 743 calories. This recipe is typical of American cuisine.

Ingredients

☐ 2 large avocados	☐ 4 ounces crumbled blue cheese
☐ 6 slices bacon, cooked and crumbled	☐ 12 small green onions, sliced
☐ 1 tablespoon fresh lemon juice	☐ 8 cups mixed salad greens
☐ 16 ounce olive oil-and-vinegar dressing, divided	☐ 10 servings Freshly ground pepper to taste
☐ ¾ teaspoon salt	☐ 8 ounces cups shredded sharp Cheddar cheese
☐ 3 large tomatoes, seeded and diced	☐ 3 pounds Yukon gold potatoes

Method

- 1 Cook potatoes in boiling salted water to cover 30 minutes or until tender.
- 2 Drain and cool slightly. Peel and cut into cubes.
- 3 Sprinkle potatoes evenly with 3/4 teaspoon salt.
- 4 Pour 1 cup dressing over potatoes; gently toss. Reserve remaining dressing. Cover potato mixture; chill at least 2 hours or overnight.
- 5 Arrange salad greens evenly on a large serving platter. Peel and chop avocados; toss with lemon juice.
- 6 Arrange potatoe, avocado, tomatoe, and next 4 ingredients in rows over salad greens.
- 7 Sprinkle with pepper.
- 8 Serve with remaining dressing.

Nutrition per serving

743
KCAL

14 g
PROTEIN

64 g
FAT

32 g
CARBS

Saturated Fat	14.2 g · 89% of daily needs
Fibre	6.5 g · 26% of daily needs
Sugar	3.1 g · 3% of daily needs
Sodium	558 mg · 24% of daily needs
Cholesterol	35.9 mg · 12% of daily needs
Vitamin C	47.4 mg · 58% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/potato-cobb-salad-148223