

## 7 Layer Cobb Salad Dip: The Ultimate Party Appetizer

1 large head iceberg or romaine lettuce, finely shredded



**TIME**  
**30 min**

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### INGREDIENTS

1 large head iceberg or romaine lettuce, finely shredded

1 cup cherry tomatoes, halved or diced

1 cup cooked chicken, finely diced (rotisserie chicken works great!)

8 slices cooked bacon, crumbled

4 hard-boiled eggs, finely chopped

2 ripe avocados, diced

4 oz crumbled blue cheese

For the Dressing Layer (Ranch or Blue Cheese Dressing): 1 cup mayonnaise

1/2 cup sour cream (or plain Greek yogurt for a lighter option)

1 packet (1 oz) ranch seasoning mix OR 1/2 cup bottled blue cheese dressing

Swaps and Notes:

Lettuce: Iceberg provides a great crisp base, but romaine works well too.

Tomatoes: Cherry or grape tomatoes are ideal for dicing. You can also use a regular tomato, seeded and diced.

Chicken: Cooked chicken breast or thighs work. Rotisserie chicken is a fantastic time-saver. For a vegetarian option, omit the chicken and add another layer of veggies or beans.

Bacon: Cook your bacon until crispy, then crumble. Turkey bacon can be used as an alternative.

**Hard-Boiled Eggs:** Ensure they are fully cooked and cooled before chopping.

**Avocado:** Use ripe avocados. A splash of lemon or lime juice tossed with the diced avocado can help prevent browning if making ahead.

**Blue Cheese:** This adds a pungent, delicious flavor that is characteristic of a Cobb. If you're not a fan, crumbled feta or even shredded sharp cheddar could be substituted, though the classic flavor profile will change.

**Dressing Layer:** The combination of mayonnaise, sour cream, and ranch seasoning creates a thick, flavorful ranch-style dressing. If you prefer a stronger blue cheese flavor throughout, you can use bottled blue cheese dressing for this layer.

**Directions:**

**Prepare Your Dish:** Choose a clear, wide, shallow serving dish or trifle bowl (a 9x13-inch baking dish or similar will work well, or a round glass serving dish). A clear dish really lets the layers shine!

**Make the Dressing Layer:** In a medium bowl, whisk together the 1 cup mayonnaise and 1/2 cup sour cream (or Greek yogurt). Stir in the 1 packet of ranch seasoning mix until completely smooth and well combined. (If using bottled blue cheese dressing, you can skip this step and use it directly).

**Layer 1: Lettuce:** Spread the finely shredded lettuce evenly across the bottom of your serving dish. This forms the crisp base of your dip.

**Layer 2: Dressing:** Carefully spread the prepared ranch/blue cheese dressing mixture (or bottled blue cheese dressing) over the shredded lettuce. Take care to spread it evenly to cover the lettuce layer.

**Layer 3: Tomatoes:** Sprinkle the diced cherry tomatoes over the dressing layer.

**Layer 4: Chicken:** Distribute the diced cooked chicken evenly over the tomatoes.

**Layer 5: Bacon:** Sprinkle the crumbled cooked bacon generously over the chicken.

**Layer 6: Eggs:** Evenly scatter the chopped hard-boiled eggs over the bacon.

**Layer 7: Avocado & Blue Cheese:** Gently spread the diced avocado as the next layer. Finally, sprinkle the crumbled blue cheese over the top of the avocado.

**Chill & Serve:** Cover the dip loosely with plastic wrap and refrigerate for at least 30 minutes to allow the flavors to meld and the dip to chill. This also helps the layers set slightly.

Serve cold with a variety of dippers such as sturdy tortilla chips, pita chips, crackers, cucumber slices, carrot sticks, or bell pepper strips.

#### Tips for Success:

**Chill Ingredients:** Ensure all your ingredients are cold before assembling the dip. This helps the layers stay distinct and keeps the dip refreshing.

**Dry Your Produce:** Make sure lettuce and tomatoes are well-drained and dry to prevent the dip from becoming watery.

**Layering is Key:** While it's a dip, taking a moment to carefully layer each component makes for a stunning presentation.

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12. Enjoy your vibrant and delicious 7 : Layer Cobb Salad Dip!
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14. Dry : Your Produce: Make sure lettuce and tomatoes are well-drained and dry to prevent the dip from becoming watery.
15. Layering is : Key: While it's a dip, taking a moment to carefully layer each component makes for a stunning presentation.
16. Prevent : Avocado Browning: If making ahead for more than an hour, lightly toss the diced avocado with a tiny squeeze of lemon or lime juice before adding it to the layer.
17. Sturdy : Dippers: Choose strong dippers that can handle the thick layers of the dip without breaking.
18. Serving Suggestions and Pairings: This 7 Layer Cobb Salad Dip is a party essential! It's perfect for game day gatherings, backyard BBQs, potlucks, picnics, or any appetizer spread. Pair it with an assortment of dippers like tortilla chips, pita chips, crackers, cucumber slices, carrot sticks, or bell pepper strips. For other fantastic party dips, you might also love my [This Crockpot Nacho Dip Is The Reason I Never Have Leftovers](#) or [This Beer Cheese Dip Is My Favorite Party Starter That Disappears In Minutes](#).
19. Storage and Leftover Tips: This dip is best enjoyed on the day it's made for optimal freshness and texture, especially with the avocado. If you have leftovers, cover tightly with plastic wrap (pressing it directly onto the surface of the dip to minimize air exposure for the avocado layer) and refrigerate for up to 1 day. The avocado may brown slightly, but the flavors will still be good. You can also prepare and store the individual components separately (except for the avocado), then assemble just before serving for the freshest result.
20. More Recipes You Will Love: If you enjoy easy, crowd-pleasing appetizers and dips, here are some other Chefmaniac favorites:
21. For another creative savory dip, check out : [How I Turned A Classic Sandwich Into The Ultimate Cheesy Hot Dip](#).
22. For an effortlessly impressive appetizer, try : [This Baked Brie Appetizer Is My Favorite Effortless Way To Impress Guests](#).
23. And for a fun sweet dip, don't miss : [This Brownie Batter Dip Is My Favorite No-Bake Dessert For Instant Chocolate Cravings](#).
24. Final Thoughts: This 7 Layer Cobb Salad Dip is a brilliant way to enjoy all the beloved flavors of a classic Cobb salad in a fun, shareable format. It's vibrant, packed with texture, and incredibly delicious, making it an absolute must-try for your

next gathering. Prepare to watch it disappear!

25. What are your favorite layered dips? Share your ideas in the comments below, and don't forget to follow [Chefmaniac.com](https://chefmaniac.com) for more delicious recipes!

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/7-layer-cobb-salad-dip-the-ultimate-party-appetizer/>