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## California Cobb Sandwich



[Any Nature's Own Bread](#)

This sandwich is based on the traditional Cobb Salad that began in the 1930's in L.A. We have combined the fresh taste of avocado, red onion and arugula to compliment smoked turkey. We finished it with tangy Roquefort to make it truly original to its creator.

**Total Time:**

20

MIN

**Number of Ingredients:**

10

**Servings:**

4

**Level:**

Medium

**Ingredients:**

8 slices of any Nature's Own Bread

12 ounces sliced smoked turkey

2 cups arugula or red leaf lettuce

1-2 sliced vine-ripened tomatoes

1/4 cup crumbled Roquefort cheese

1/2 cup sprouts

1/3 cup prepared guacamole

1/4 cup mayonnaise

1/2 medium sliced red onion

3 ounces red wine vinaigrette

**Instructions:**

In a medium size mixing bowl, mix sliced red onion and vinaigrette. Toss until onions are fully covered with dressing. Set aside for 15 minutes.

In a small mixing bowl, mix the guacamole and mayonnaise until it is fully incorporated to create an aioli.

On four slices of bread, layer aioli, turkey, arugula, tomatoes, pickled onion, sprouts and crumbled Roquefort.

Top with remaining slices of bread and serve

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**Source URL:** <https://www.naturesownbread.com/recipe/california-cobb-sandwich>