SEVEN-LAYER SALAD
4-6 SERVINGS

INGREDIENTS

SALAD:
4 cups chopped lettuce
1 cup mushrooms, diced
1 cup frozen peas, cooked according to package instructions
1 cup shredded carrots
2 hardboiled eggs, diced
6 slices bacon, crumbled
2 green onions, sliced
¾ cup shredded cheddar cheese

DRESSING:
1 cup mayonnaise
2 teaspoons lemon juice
½ teaspoon dill weed

DIRECTIONS

1. Start by washing your hands with warm water and soap for at least 20 seconds before and after handling food.
2. Wash your cutting boards and countertops with hot soapy water.
3. Rinse fresh produce under cool running tap water just before cutting or shredding. Blot dry with a clean cloth towel or paper towel.
4. Place each salad ingredient in individual bowls.
5. Layer the ingredients, divided, in a large bowl (this works well in a glass bowl so the layers can be seen).
6. Start with about one cup of lettuce, followed by ⅓ cup mushrooms, peas, carrots, eggs, bacon, onion. Repeat the layers 3 times, ending with the last cup of lettuce on top.
7. To make the dressing, mix mayonnaise, lemon juice and dill weed in a small bowl.
8. Spread prepared dressing on top of the last layer of lettuce, sealing the edges of the salad.
9. Top with ¼ cup cheese and chill 2-24 hours.
10. Store leftovers in shallow containers within 2 hours of serving. Leftovers will last in the refrigerator up to 3-4 days.

RECIPE COURTESY OF: Laura Franklin | FoodFunFamily.com

CORE FOUR RULES OF FOOD SAFETY

Clean: Wash hands and surfaces often.
Separate: Don’t cross-contaminate.
Cook: Cook to the safe internal temperature.
Chill: Refrigerate or freeze promptly.