



## Layered Salad Recipe

### Ingredients

Salad:

- 1 romaine lettuce heart, chopped
- 2-3 big handfuls of baby spinach
- 6 hard-boiled eggs, chopped
- 6-8 oz cooked bacon, chopped (small package of bacon)
- 1 pint cherry or grape tomatoes, quartered
- 1 small red onion, chopped
- 1 cup of shredded sharp cheddar cheese
- 1 10 oz bag of frozen baby peas

Dressing:

- 1/2 cup of mayonnaise (I use Hellman's)
- 1/2 cup of sour cream
- 1 Tbsp of sugar
- 1/2 tsp of dried dill

### Directions

1. Prep the ingredients. Cook the bacon and the eggs. Once cooled chop the bacon. Chop the lettuce tomatoes, and onion. I usually prep the ingredients the day before and then chop the eggs and layer the salad the morning that I plan to serve it. I also put the frozen peas in the refrigerator overnight, so they are thawed when I make the salad. You can leave them frozen if you plan to wait a few hours before serving your salad, they will have time to thaw.
2. Mix the dressing ingredients together in a bowl.
3. Layer the salad. Start with a layer of chopped romaine lettuce then add couple of handfuls of spinach. Sprinkle lightly with salt and pepper. Add the chopped eggs next, then a layer of bacon, chopped tomatoes and chopped red onion. Next, sprinkle on a layer of sharp cheddar cheese. Then the peas go on top of that. Finally, add a layer of the dressing to the top of the salad. You may not need all of the dressing depending on how large your bowl is.
4. Cover with plastic wrap and place in the refrigerator for at least an hour or until ready to serve.