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. Wash hands with soap and water.
2. Gently rub fresh produce under cold running tap water just before cutting or shredding. Blot dry with a paper towel.
3. Place each salad ingredient in individual bowls.
4. Layer the ingredients, divided, in a large bowl (this works well in a glass bowl so the layers can be seen).
5. 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.
6. To make the dressing, mix mayonnaise, lemon juice and dill weed in a small bowl.
7. Spread prepared dressing on top of the last layer of lettuce, sealing the edges of the salad.
8. Top with ¼ cup cheese and chill 2-24 hours.
9. 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.

Learn more about food safety at StoryOfYourDinner.org

BROUGHT TO YOU BY:

Cargill | Costco Wholesale | Frozen Food Foundation

2017