



Seven-Layer Salad

Makes 4-6 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients

For the 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 cooked bacon, crumbled
- 2 green onions, sliced
- $\frac{3}{4}$ cup shredded cheddar cheese

For the Dressing

- 1 cup mayonnaise
- 2 teaspoons lemon juice
- $\frac{1}{2}$ teaspoon dill weed

Directions

1. Wash hands with soap and water.
2. Gently rub produce under cold running water just before cutting or shredding.
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 $\frac{1}{3}$ 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 $\frac{1}{4}$ cup cheese and chill 2-24 hours.

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