

Layered Vegetable Salad



PREPARATION TIME
20 minutes

COOKING TIME
none

PERFECT PARTNER
grilled chicken



Purchasing pre-shredded Cheddar cheese from the supermarket may be a convenience, but you will save money if you buy the cheese in block form and shred it yourself.

SHOPPING LIST

- ranch salad dressing mix
- red onion • iceberg lettuce
- peas • sour cream • celery
- Cheddar cheese • bacon

ON HAND

- paprika • mayonnaise

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INGREDIENTS

- 10 slices bacon
- 1 medium head iceberg lettuce, shredded
- 1 large red onion, thinly sliced
- $\frac{3}{4}$ cup finely chopped celery
- 1 (10-ounce) package frozen green peas, thawed
- 1 cup shredded Cheddar cheese, divided
- $\frac{1}{2}$ cup mayonnaise, chilled
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ envelope ranch salad dressing mix
- 1 teaspoon paprika

SERVES **6**

COOK'N *Express*

• To quickly clean iceberg lettuce, firmly hit the core on the countertop, then twist the core and remove it. Run cold water into the cavity and invert the head to let it thoroughly drain before shredding.

Make Ahead

This is a perfect dish to prepare a day ahead and let the flavors meld overnight in the refrigerator.

♦ VARIATION

For extra color, add one 8-ounce can of drained corn and several sliced green onions to the layers of this salad.

1 Fry bacon in a medium skillet over medium heat until browned and crisp, about 5 minutes; drain and crumble. Reserve 3 tablespoons; set aside.



2 Reserve $\frac{1}{2}$ cup lettuce. Layer lettuce, red onion, celery and peas in a glass salad bowl. Sprinkle with bacon and $\frac{1}{2}$ cup Cheddar.

3 Combine mayonnaise, sour cream and salad dressing mix in a bowl; mix well. Spread over top layer, covering completely.



4 Chill salad, covered, until serving time. Sprinkle with remaining bacon, reserved lettuce, $\frac{1}{2}$ cup Cheddar and paprika just before serving.