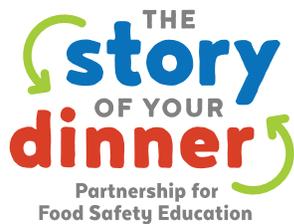


RECIPE



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

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.

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](#)

Learn more about
food safety at
StoryOfYourDinner.org

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