

NUTRITION PER SERVING:

 CALORIES
 254

 PROTEIN
 15 G

 CARBOHYDRATE
 16 G

 TOTAL FAT
 15 G

PREP TIME: 10 MINUTES
COOK TIME: 60 MINUTES

YIELD: 6 SERVINGS SERVING SIZE: 1 CUP

INGREDIENTS:

4 C FROZEN GREEN PEAS

4 OUNCES SHARP CHEDDAR CHEESE

1/4 **C** COOKED CRUMBLED BACON

1/2 MEDIUM RED ONION THINLY SLICED OR DICED

2 TBSP SOUR CREAM

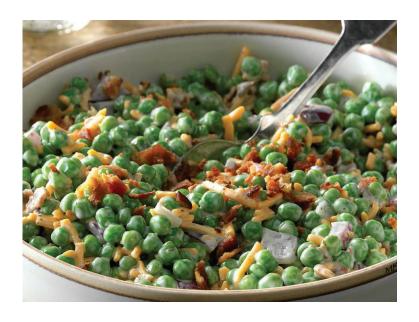
2 TBSP MAYONNAISE

1 TBSP APPLE CIDER VINEGAR

1 TSP DRIED DILL

½ TSP SALT

½ TSP BLACK PEPPER



GREEN PEA SALAD

CREAMY, CRUNCHY AND ALWAYS A CROWD FAVORITE.
IT IS THE PERFECT SUMMERTIME SALAD FOR ANY
OCCASION. NOTE: PRE-COOK BACON IN THE
OVEN OR REPLACE WITH BACON BITS

- O1 Place peas in a microwave safe bowl. Microwave in 90 second increments, stirring in between, until peas are just barely thawed, but not hot.
- 02 Meanwhile, dice cheddar cheese into small cubes, or shred. Add cheese in with peas. Toss together with crumbled bacon and red onion.
- Add in sour cream, mayonnaise, cider vinegar, dried dill, salt, and pepper. Stir until well combined. Taste and add more salt and pepper to taste.
- 04 Cover and chill in the refrigerator at least 1 hour before serving.

