



NUTRITION PER SERVING:

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| CALORIES | 254 |
| PROTEIN | 15 G |
| CARBOHYDRATE | 16 G |
| TOTAL FAT | 15 G |

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| PREP TIME: | 10 MINUTES |
| COOK TIME: | 60 MINUTES |

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| YIELD: | 6 SERVINGS |
| SERVING SIZE: | 1 CUP |

INGREDIENTS:

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| 4 C | FROZEN GREEN PEAS |
| 4 OUNCES | SHARP CHEDDAR CHEESE |
| ¼ C | COOKED CRUMBLLED BACON |
| ½ | 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**

- 01 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.
- 03 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.

