

## **Seven Layer Salad**

Layer in salad bowl at least 24 hours before serving:

1 head lettuce – torn into bite size pieces	1 10-ounce package frozen peas (do not thaw or cook)
4 hard boiled eggs – sliced	
1 medium onion – diced	½ green pepper – sliced thin
8 slices bacon – fried crisp and crumbled	

Mix together:

2 cups mayonnaise  
3 tablespoons sugar

Spread on top of salad. Top with 4 ounces sharp cheddar cheese – grated. Cover and refrigerate.

## **Seven Layer Salad**

1 head of lettuce	1 package frozen peas, cooked
1 cup chopped green pepper	8 ounces shredded sharp cheese
1 cup sliced purple onion	1 pint of mayonnaise
1 cup chopped celery	13 strips of bacon fried crisp

Shred lettuce in bowl; add the next 5 ingredients in layers. Top the bowl with mayonnaise; sprinkle with crumbled bacon. Sprinkle a little sugar overall. Seal with plastic wrap overnight. Serves 12.

## **Pasta Primavera Salad**

1 package (16 ounces) Ronzoni Rotelle	½ pound sliced boiled ham, slivered
1 package (16 ounces) Birds Eye Farm Fresh Mixtures broccoli, baby carrots and water chestnuts	1 cup prepared Italian salad dressing
	1/3 cup grated Parmesan cheese
	Lettuce

Cook pasta as directed on package; rinse with cold water and drain well. Run cold tap water over vegetables in strainer to thaw completely; drain. Combine vegetables, pasta, ham, dressing and cheese; mix lightly. Chill and serve on lettuce-lined plates. Makes 8 entrée servings.