Michele Sodon

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
¼ C	COOKED CRUMBLED 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

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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.