

**NUTRITION PER SERVING:**

<b>CALORIES</b>	254
<b>PROTEIN</b>	15 G
<b>CARBOHYDRATE</b>	16 G
<b>TOTAL FAT</b>	15 G

<b>PREP TIME:</b>	10 MINUTES
<b>COOK TIME:</b>	60 MINUTES

<b>YIELD:</b>	6 SERVINGS
<b>SERVING SIZE:</b>	1 CUP

**INGREDIENTS:**

<b>4 C</b>	FROZEN GREEN PEAS
<b>4 OUNCES</b>	SHARP CHEDDAR CHEESE
<b>¼ C</b>	COOKED CRUMBLED BACON
<b>½</b>	MEDIUM RED ONION THINLY SLICED OR DICED
<b>2 TBSP</b>	SOUR CREAM
<b>2 TBSP</b>	MAYONNAISE
<b>1 TBSP</b>	APPLE CIDER VINEGAR
<b>1 TSP</b>	DRIED DILL
<b>½ TSP</b>	SALT
<b>½ TSP</b>	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.

