

# Easter 7-Layer Salad

## **INGREDIENTS**

- 8 cups chopped iceberg OR romaine lettuce
- 2 cups frozen peas, thawed and patted dry
- 1 bunch green onions, thinly sliced
- 1 pint (about 3 cups) cherry or grape tomatoes, quartered
- 6 hard-boiled eggs, peeled and chopped
- 1 cup freshly shredded sharp cheddar cheese
- 10-12 slices bacon, cooked until crispy and crumbled

### Creamy Dressing

- 3/4 cup plain Greek yogurt (2% or whole milk)
- 1/3 cup mayonnaise (such as Hellmann's or Best Foods)
- 1 tablespoon apple cider vinegar
- 1½ teaspoons honey
- 1/2 teaspoon Worcestershire sauce (optional)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon fine sea salt (or to taste)
- 1/4 teaspoon black pepper

### Optional Finish

- Fresh chopped parsley, fresh dill, lemon zest

## **DIRECTIONS**

1. In a medium bowl, whisk together Greek yogurt and mayonnaise until smooth.
2. Add apple cider vinegar, honey, Worcestershire sauce, garlic powder, salt, and pepper, then whisk until creamy and combined. Let sit for 10-15 minutes to thicken slightly.
3. In a large clear glass bowl, add a layer of chopped lettuce.
4. Top with peas, spreading evenly.
5. Add tomatoes in an even layer.
6. Sprinkle chopped eggs over top.
7. Add sliced green onions.
8. Spread the dressing evenly over the top, sealing it all the way to the edges.
9. Sprinkle shredded cheddar cheese over the dressing.
10. Add crumbled bacon on top.
11. Finish with parsley and any optional fresh dill or lemon zest.
12. Chill for 1-2 hours before serving for best flavor.