

Community Cookbook

Festive Layered Salad

Submitted by Linda Pelkey

Ingredients

- 1 cup Small Shell Macaroni
- 4 cups shredded Romaine Lettuce
- 4 carrots pared and sliced
- 1 1/4 cups frozen green peas thawed
- 1 small red onion
- 2 cups cooked ham cut into 1/2" cubes
- 1/2 cup shredded Swiss Cheese
- 1 1/2 cups mayonnaise
- 2 tablespoons of snipped fresh dill
- 2 hard boiled eggs cut into wedges

Directions:

1. Cook Macaroni, drain and cool to room temperature.
2. Place lettuce in an even layer in the bottom of a 3-quart clear glass bowl, arrange the carrots in an even layer over the lettuce.
3. Cover with a layer of macaroni, peas, onions and ham.
4. Sprinkle the top with Swiss Cheese.
5. Combine mayonnaise and dill, then mound it in center of salad, arrange the egg wedges around the dressing.
6. Cover with plastic wrap and chill for several hours. Toss just before serving.

