

MOCK BACON SALAD

SALAD INGREDIENTS

- 2 heads** Iceberg or Romaine lettuce (or a combo of the two) (chopped)
- 8 oz** Spinach (baby) (torn)
Salt & pepper (to taste)
- 2 cans** Water chestnuts (sliced) (drained)
- 8** Eggs (whole) (hard boiled) (chopped)
- 1 lb** Mock Bacon (kosher) (crisp) (cooked) (crumbled) **OR** Pastrami or Salami chopped
- 4** Tomatoes (large) (seeded) (chopped)
- 10** Green onions (scallions) (green & white parts sliced thin)
- 1 bag** Peas (10 oz.) (frozen)

DRESSING INGREDIENTS

- 1/2 C** Vegenaise **OR** mayonnaise
- 1/2 C** Pareve sour cream
- 1 T** Sugar **OR** sugar substitute
- 2 T** Dill (fresh) (chopped) **OR** 1 T (dried)

DIRECTIONS

- 1 In large glass bowl combine the lettuce & spinach & mix to combine
- 2 Sprinkle the water chestnuts on top of the greens
- 3 Sprinkle the eggs on top of the water chestnuts & place the crumbled meat on top
- 4 Spoon the tomatoes over the top of the meat
- 5 Sprinkle a little salt & pepper (to taste) over the tomatoes & then add the green onions
- 6 Sprinkle the peas on top
- 7 In another bowl combine all the dressing ingredients & mix to combine
- 8 Spoon the dressing over the top of the peas & cover the bowl with plastic wrap
- 9 Allow salad to sit for at least 2 hours (up to 10) before serving

NOTE

Serves 8 - 10

