

# 24-Hour Salad



31-Dec-2022

Level: Easy

Serves: 8 to 10

Prep + Chill Time: 45 minutes + Overnight

Cooking Time: 20 minutes

## Salad ingredients:

1 to 2 heads romaine lettuce, chopped

$\frac{1}{4}$  cup chopped red onions

$\frac{1}{4}$  cup chopped green onions (about 2 to 4 stalks)

1 cup chopped celery (about 2 to 3 large stalks)

1 Japanese cucumber, seeded and chopped (optional)

1 (8 oz.) can sliced water chestnuts, drained and julienne cut

$\frac{1}{2}$  to  $\frac{3}{4}$  (8 oz.) package imitation crab, roughly chopped (optional)

1 (10 oz.) package frozen peas and carrots; uncooked, thawed, and drained



## Dressing ingredients:

2 cups mayonnaise

2 tsp. white granulated sugar

1 tsp. Lawry's® Seasoned Salt

$\frac{1}{4}$  tsp. garlic powder

$\frac{1}{2}$  cup finely grated Parmigiano-Reggiano cheese



## Garnish:

3 hard-boiled eggs, finely chopped

10 to 12 grape tomatoes, quartered

4 strips uncured turkey bacon, baked crispy and chopped into bits (see Notes below)

In a glass casserole dish or trifle bowl, layer the salad ingredients in the order listed above, beginning with the lettuce and ending with the thawed peas and carrots.

In a medium bowl, mix the dressing ingredients until combined well. Place dollops of dressing on the layer of peas and carrots. With an angled icing spatula, evenly spread the dressing over the peas and carrots, sealing in the vegetables completely with the dressing. Cover with plastic wrap and refrigerate for 6 hours up to 24 hours.

Before serving, garnish with chopped hard-boiled eggs, quartered grape tomatoes, and chopped turkey bacon bits.

## Notes:

- *To bake uncured turkey bacon:* Preheat oven to 400°F. Line a baking sheet with foil, then parchment paper. Lay bacon slices side by side on parchment paper. Bake 15 to 25 minutes, turning bacon slices over once halfway through baking. (I baked my bacon for a total of 25 minutes because I wanted them extra crispy. Keep an eye on them after 15 minutes to prevent them from burning.)