



RECIPE | TOMATOES

# SIX LAYER SALAD



15 min

15 min  
PREP.



12



Easy

## INGREDIENTS

### For the salad:

- 2 dry pints** Pure Flavor® Oriana® Orange Grape Tomatoes, halved
- 1** Pure Flavor® Long English Cucumber, diced
- 3** large eggs, hard-boiled & sliced
- 1** 10 oz package frozen peas, thawed
- 3 cups** lettuce, shredded
- 3 cups** pasta shells, cooked to package directions
- 2 cups** chicken breast, cooked & shredded
- 1 cup** Colby cheese, shredded
- 2 tbsp** fresh parsley, minced
- Salt & pepper to taste

### For the dressing:

- 2** green onions, chopped
- 1 cup** mayonnaise
- ¼ cup** sour cream
- 1 tbsp** canola oil
- 2 tsp** Dijon mustard



## DIRECTIONS

- 1 Place the lettuce in a large glass serving bowl and top with pasta & eggs. Sprinkle with salt and pepper, then add chicken and peas.
- 2 In a small bowl, mix dressing ingredients until blended.
- 3 Add dressing to the salad and toss to coat.
- 4 Just before serving, sprinkle with cheese and parsley.

Pro Tip: Refrigerate, covered, for several hours or overnight for optimal flavor.

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