

Butter Basin Layered Salad



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INGREDIENTS:

- 2 heads iceberg lettuce
- 8 oz. baby spinach, washed and dried
- 8 hard boiled eggs, peeled and chopped
- 16 oz. bacon, cooked and chopped
- 1 package cherry or grape tomatoes, cut in half
- 1 bunch green onions or 1 medium red onion, thinly sliced
- 8 oz. cheddar cheese, grated
- 2 cups chopped fresh broccoli - or - 16 oz. frozen peas, partially thawed
- 8 oz. can sliced olives for garnish
- Salt & pepper to taste
- 1 package [Peak Provisions Butter Basin Ranch](#) (prepared according to package directions)

DIRECTIONS:

1. In a clear glass salad bowl, layer the salad ingredients in order, beginning with the lettuce and concentrating each ingredient around the perimeter of the bowl and filling in the center with lettuce if needed. End with the layer of broccoli / peas.
2. Pour the prepared [Butter Basin Ranch](#) over the top and spread to cover, bringing the dressing all the way out to the edges of the bowl. Sprinkle the top with the sliced olives.
3. Cover and refrigerate for up to 8 hours.

This is a simple and beautiful salad. You can vary the ingredients according to your taste and what you have in your fridge - you can even dress it up a bit with fresh herbs and feta cheese. The glass bowl really makes this salad a show-stopper! But the true sign of a delicious salad is a great dressing - our [Butter Basin Ranch](#), which is spread over the top to "seal in" the ingredients below, refrigerate and bring to a picnic or family meal. Enjoy!

To purchase the [Butter Basin Ranch Mix](#) and other great dip mixes, spices, and marinades - visit www.PeakSpices.com