



Cheese Entrees & Sides



Cooper® Classic Wedge Salad – Simple, Crisp and Refreshing



SLICE SHRED



Serves: 4



Prep Time: 10 min



Cook Time: 8 min



Total Time: 18 min

Ingredients

- 1 head iceberg lettuce
- 1/4 cup frozen peas
- 1/4 cup French-cut or shredded carrots
- 2 hard-boiled eggs, chopped and crumbled*
- 4-6 slices Cooper® Sharp White cheese, shredded or hand-torn into pieces
- 1/2 cup French dressing
- 1/2 cup ranch dressing
- Cracked black pepper

Directions

1. Thoroughly rinse the lettuce. Remove the core of the lettuce and any wilted outer leaves. Cut the head of lettuce in half, then cut both pieces in half again to create 4 wedges. Set each wedge on a plate and set aside.
2. Heat the frozen peas in the microwave until cooked according to package directions. Rinse under cold water.
3. Prepare the creamy dressing by combining the French and ranch dressings. Stir well.
4. Over each lettuce wedge, drizzle some of the creamy French dressing, reserving some of the dressing for later. The dressing will help the other ingredients stick to the lettuce. Like a creamy, delicious gue.
5. Sprinkle a portion of peas and carrots over the lettuce (about 1 tablespoon each).
6. Scatter some of the crumbled eggs and Cooper® cheese over the top.
7. Drizzle with more dressing, add a dash of cracked black pepper, and dig in!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.