

Pea Salad



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4 hard cooked eggs, chilled, peeled, and diced
1 (15-ounce) can early peas, chilled and drained
3 stalks celery, diced
2/3 cup chopped dill pickles
1/4 cup grated Parmesan cheese
1/4 cup bacon bits
1 cup mayonnaise
1/2 tablespoon prepared mustard

In a large bowl, combine eggs, peas, celery, pickles, Parmesan cheese, bacon bits, mayonnaise, and mustard. Mix well.

Cover and chill before serving.

Cook's Note: 1/2 tablespoon equals 1 1/2 teaspoons. This recipe makes a refreshing summer side dish. It is a great complement to a picnic, barbecue, or potluck. Refrigerate leftover Pea Salad and serve on a rice cake, or between 2 slices of our Scrumptious Sandwich Bread.