Cheddar Cheese and Pea Salad

Makes 4 servings at 45¢ each

Ingredients

- 4 oz Cheddar cheese, shredded (1 cup)
- 2 cups Sugar Snap peas, washed, strung, and cut into 1-inch pieces
- 1/4 cup mayonnaise
- 2 Tbsp lemon juice
- 1 Tbsp chopped green onion

Instructions

1. Combine cheese, peas, mayonnaise, lemon juice, and onion in a medium-size bowl; toss to mix; chill.
2. Serve on lettuce or in scooped-out tomatoes.

> **Note:** You can store Sugar Snap peas unwashed in plastic bags in the refrigerator. *To freeze:* Blanch peas for two minutes; chill in ice for five minutes; freeze on individual trays. When completely frozen, transfer to plastic bags for storing. Do not can sugar snaps - they do not stand up to the requisite cooking time.

CHEDDAR CHEESE AND PEA SALAD

Makes 4 servings at 45¢ each.

- 4 ounces Cheddar cheese, shredded (1 cup)
- 2 cups Sugar Snap peas, washed, strung and cut into 1-inch pieces
- ¼ cup mayonnaise
- 2 tablespoons lemon juice
- 1 tablespoon chopped green onion

1. Combine cheese, peas, mayonnaise, lemon juice and onion in medium-size bowl; toss to mix; chill.
2. Serve on lettuce or in scooped out tomatoes.

NOTE: You can store Sugar Snap peas unwashed in plastic bags in the refrigerator. *To freeze:* Blanch peas for two minutes; chill in ice for five minutes; freeze on individual trays. When completely frozen, transfer to plastic bags for storing. Do not can sugar snaps—they do not stand up to the requisite cooking time. ■

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