

## FABULOUS MAKE-AHEAD SALAD SUPPERS FOR SUMMER

You know that saying-- "Everything old is new again". Well, we not only see it in fashion, but food as well. So, in staying with that theme, I have resurrected the "layer salad" from a couple of decades ago. I've got flavor, texture, good nutrition, low-carb, and convenience all wrapped into a delicious dinner! I'm giving you two versions I came up with and you can add or delete ingredients as you wish as the variations on this salad are endless! It's just that easy, fun, and delicious! AND you make it ahead of time so dinner is ready when you walk in the door --- talk about the BEST FAST FOOD!

NOTE: You can layered these salads in a large clear glass flat-bottom bowl from top to bottom topped with a thick mayonnaise dressing or you can layer the ingredients side by side on a platter, tossing the ingredients with your dressing right before serving.

### Santa Fe Layered Salad

1 – 10 oz. Bag	Salad Greens --- Romaine or Iceberg or Mixed (about 6 cups)
2 Cups	Halved cherry or grape tomatoes or chopped tomatoes
1 Cup	Yellow Bell Pepper, chopped
2 Cups	Southwestern Cooked Chicken Strips
1 - 14.5 oz. Can	Black Beans or Pinto Beans, rinsed and drained
1 Cup	Corn kernels, thawed if frozen or roasted if fresh
¼ Cup	Fresh Cilantro, chopped, or more to taste
1-2 Cups	Corn Chips or Crisp Tortilla Strips, broken in pieces
1 ½ Cups	Shredded Pepper Jack or Cheddar or Colby Cheese
½ Cup	Green Onions, sliced
2 Cups	Mayonnaise blended in blender with 1 canned Chipotle Pepper, chopped, with a tsp. of Adobo Sauce (or more to taste) or the mayonnaise blended in the blender with ¼ Cup of your favorite Salsa, or you use 2 Cups of a thick Ranch dressing and blend with a little salsa for a southwest ranch topping.

\*Garnish: Can also top dressing layer with additional cheese, sliced black olives, and sliced green onion, if you like.

Layer in order, starting from the top, in a clear, flat-bottom glass bowl, topping with the mayonnaise dressing. Cover and refrigerate until serving time. Before serving, you can garnish with additional cheese, cilantro, sliced green onions or peppers. Take to the table and toss together before serving.

Note: You can also add chopped avocado or chopped hot peppers as layers to this salad. You can omit the chicken for a delicious no-meat dinner.

### Bayou Border Layered Salad

1 – 10oz. Bag	Romaine or Iceberg lettuce
1 Cup	Celery, sliced
1 Cup	Yellow Bell Pepper, chopped –or any color
½ Cup	Sweet Onion, chopped or sliced green onion
1 ½ Cups	Halved Cherry tomatoes or chopped tomatoes
1 Cup	Ham, diced or cooked, smoked Andouille Sausage, sliced
	Mayonnaise Dressing (see below)
1 ½ Cups	Shredded Monterey or Colby Jack Cheese
8-12 Slices	Bacon, Cooked and Crumbled
1 ½ Cups of mayonnaise, ½ Cup Sour Cream and 2 tablespoons of granulated sugar	

Layer all ingredients in a clear, flat-bottomed glass bowl starting in order from the top, ending with the mayonnaise dressing. Cover and refrigerate until serving time. Again, garnish with extra cheese and your favorite chopped herb. Bring to the table and toss before serving.

Again, you can leave out the ham or Andouille or substitute chicken or shrimp. Do leave in the Cajun "Trinity" of celery, bell pepper, and onion for an authentic Bayou combination.

Variations:

As you can see, these salads can contain all your favorite ingredients and are not only colorful and tasty, but easy to make ahead of time and a joy to bring to the table.

To any of these salads, you can add your favorite vegetables like grated carrots, snow peas, zucchini, cauliflower, broccoli, mushrooms, sprouts, thawed frozen peas or corn, etc. or any ingredients found in Jungle Jim's fantastic Olive Bar.

**You can make these in the morning before work or the night before and supper's ready when you come home – nutritious, delicious, and fun!!**

*PS. For old time's sake, the original 7 layer salad was lettuce, onion, thawed frozen peas, cheddar cheese, cauliflower, bacon, and mayonnaise flavored with granulated sugar.*

Thanks for watching!! Happy Summer!  
Jungle Jim's Margie Potts