

## **Green Pea Salad**

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 1

Serves: 8

**CChints:** When you buy your pine nuts you will probably have to buy more than you need for this recipe. Put the extra in a sealable plastic bag and store in your freezer for up to 1 year. When you need them for a recipe, simply take the bag out of the freezer and pour out what you need. They will come to room temperature in just a few minutes



16 ounce bag frozen green peas (not the tiny ones), thawed

1/8 cup diced purple onion

1/4 cup bacon bits

1/2 cup shredded mild cheddar cheese

1/2 cup reduced fat mayonnaise and more if needed

1/2 cup toasted pine nuts

If the peas are thawed there is no need to cook them. If they are frozen, cook the peas in a microwave safe container for 1 minute and pour off the excess water. Put them in a large mixing bowl, refrigerate to cool. If they come in contact with the cheese before they are chilled the cheese will melt.

Add all the ingredients up to the nuts. Put a small nonstick sauté pan over medium heat and add the pine nuts. Stir often for 3-5 minutes until they turn a golden brown but be careful because they can burn quickly.

Add the nuts and stir will to combing everything. If you are not eating soon, apply a cover to the bowl and refrigerate.