Layered Bacon Pea Salad

You can use gluten-free pasta. Easy to make the night before and refrigerate.

Prep Time15 mins

Cook Time10 mins

Total Time25 mins

Servings: [10](https://reluctantentertainer.com/layered-bacon-pea-salad/) servings

Ingredients

* 2 cups uncooked medium pasta shells
* 1 pkg 10-12 oz frozen peas
* 3 cup shredded lettuce or 1/2 head, thinly sliced
* 3-4 hard-cooked eggs sliced
* 1/2 medium red onion diced
* 3 Roma tomatoes diced
* 2 cups Jack or Sharp Cheddar Cheese grated
* 3/4 cup mayonnaise
* 1/4 cup sour cream
* 1-2 Tbsp. sugar
* ¼ Tbsp. salt
* ¼ Tbsp. pepper
* 8 slices pre-cooked bacon cooked and chopped or ½ lb. bacon (cooked, drained, crumbled)
* 2-3 Tbsp. fresh basil chopped

Instructions

1.                 Cook pasta shells according to package directions; drain and rinse with cold water. Pour the frozen peas on top and rinse together; mix with hands. Set aside.

2.     Place the lettuce on the bottom of a 2-1/2 qt. glass serving bowl; top with macaroni and peas.

3.     Layer the hard cooked eggs, red onions, peas and tomatoes.

4.     Sprinkle with cheese. Set aside.

5.     In a small bowl, combine mayonnaise, sour cream, sugar, salt and pepper. Lightly spread over the cheese with a spatula.

6.     Cover and refrigerate for several hours or overnight.

7.     Just before serving, sprinkle the pre-cooked chopped bacon over the salad; top with fresh chopped basil. Serve!