## **Peas and Peanuts Salad**

- 2 cups green peas, shelled or 2 cups frozen peas, thawed
- 1 cup lightly or unsalted roasted peanuts
- 1 cup chopped celery
- 1/4 cup chopped red onion
- 3 tablespoons crumbled, crisp bacon
- 1/2 cup reduced fat mayonnaise
- 1 tablespoon fresh lemon juice
- 1. For fresh peas, blanch shelled peas 1-1/2 minutes. Drain and chill in ice water for 2 minutes. Drain well. Pat dry.
- 2. In large bowl, combine peas, peanuts, celery, onion, and bacon.
- 3. Combine remaining ingredients well in small bowl. Pour over peas/peanut mixture and stir gently to combine. Chill until serving.

## Serves 8.

Nutrition Facts (with unsalted peanuts) Servings per recipe: 8		
Calories 189	Calories from fat 117	
	% Daily Value	
<b>Total Fat</b> 13g	21%	
Saturated Fat	2g 11%	
Cholesterol 8mg	3%	
Sodium 171mg	7%	
Carbohydrate 12g	4%	
Dietary Fiber	4g 14%	
<b>Protein</b> 7g	14%	
Vitamin A: 6%	Vitamin C: 16%	Folacin: 13%
Calcium: 3%	Iron: 6%	Potassium: 7%

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