

LAYERED SALAD

- 1 bag (10 oz) chopped crisp lettuce, such as romaine or iceberg
- 1 large red bell pepper, chopped
- 1 can (15.5 oz) garbanzo beans, drained
- 1 cup shredded carrots
- ¼ cup **TSG Garlic Parmesan Vinaigrette**
- ¾ cup mayonnaise

1. Layer lettuce, bell pepper, beans and carrots in straight-sided glass salad bowl or trifle dish.
2. Gradually whisk vinaigrette into mayonnaise in small bowl until blended. Spoon dressing evenly on top of salad to cover completely. Serve at once or refrigerate, covered.

Makes about 8 cups; 6 to 8 servings.

Note: Salad can be made the day before; refrigerate, covered.