

Easy Layered Dublin Salad: Perfect for Parties & Potlucks

combination of fresh, crisp vegetables with savory, hearty elements



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10 min

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INGREDIENTS

6 cups mixed greens (e.g., romaine, iceberg, spring mix)

1 cup cooked corned beef, diced (or cooked ham/turkey)

1 cup Swiss cheese, shredded or diced

1 cup cherry tomatoes, halved

$\frac{1}{2}$ cup red onion, thinly sliced

$\frac{1}{2}$ cup crumbled cooked bacon

2 hard-boiled eggs, chopped

For the Creamy Dressing: 1 cup mayonnaise

$\frac{1}{2}$ cup sour cream (or plain Greek yogurt for lighter)

2 tablespoons Dijon mustard

1 tablespoon fresh chives, chopped

1 tablespoon fresh parsley, chopped

Salt and black pepper to taste

Swaps and Notes:

Mixed Greens: Use your favorite blend of crisp greens. Iceberg or romaine will give you the most "cobb-like" crunch, but a spring mix adds more variety.

Corned Beef: Diced cooked corned beef is perfect for a "Dublin" theme. However, cooked ham, turkey, or even rotisserie chicken are excellent substitutes if corned beef isn't available or preferred.

Swiss Cheese: Swiss cheese adds a nutty, distinct

flavor. Cheddar, Gruyere, or a blend of white cheeses would also work well.

Tomatoes: Cherry or grape tomatoes are easy to halve and distribute evenly. Diced Roma tomatoes can also be used.

Red Onion: Thinly slicing the red onion is key; you want its flavor to be present but not overpowering. Soaking slices in ice water for 10 minutes can mellow their bite.

Bacon: Cook bacon until crispy and crumble it. Turkey bacon can be a lighter alternative.

Hard-Boiled Eggs: Ensure they are fully cooked and cooled before chopping for easy layering.

Dressing Base: Mayonnaise and sour cream create a rich, tangy dressing. Plain Greek yogurt can be swapped for sour cream for a lighter, tangier dressing.

Herbs: Fresh chives and parsley brighten the dressing. Feel free to add other fresh herbs like dill or tarragon if you like.

Directions:

Prepare the Dressing: In a medium bowl, whisk together the 1 cup mayonnaise, $\frac{1}{2}$ cup sour cream (or Greek yogurt), 2 tablespoons Dijon mustard, 1 tablespoon fresh chopped chives, and 1 tablespoon fresh chopped parsley. Season with salt and black pepper to taste. Stir until completely smooth and well combined. Set aside.

Prepare Your Dish: Choose a clear, large trifle bowl, a deep glass serving bowl (at least 3-quart capacity), or a 9x13-inch glass baking dish. A clear dish is essential to showcase the beautiful layers.

Layer 1: Greens: Spread the 6 cups of mixed greens evenly across the bottom of your serving dish. This forms the base layer.

Layer 2: Corned Beef: Sprinkle the 1 cup of diced cooked corned beef evenly over the mixed greens.

Layer 3: Swiss Cheese: Add a layer of 1 cup shredded or diced Swiss cheese over the corned beef.

Layer 4: Tomatoes & Red Onion: Distribute the 1 cup halved cherry tomatoes and $\frac{1}{2}$ cup thinly sliced red onion evenly over the cheese layer.

Layer 5: Dressing: Carefully spread the prepared creamy dressing over the vegetable layers. Gently spread it to cover most of the surface without disturbing the layers too much below.

Layer 6: Bacon: Sprinkle the $\frac{1}{2}$ cup crumbled cooked bacon over the dressing layer.

Layer 7: Hard-Boiled Eggs: Finish the salad by scattering the 2 chopped hard-boiled eggs over the bacon.

Chill & Serve: Cover the layered salad loosely with plastic wrap and refrigerate for at least 1 hour

before serving. This allows the flavors to meld and the salad to chill thoroughly.

Serve cold with tongs or a wide serving spoon, ensuring each serving gets a bit of every delicious layer.

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11. **Serve cold** with tongs or a wide serving spoon, ensuring each serving gets a bit of every delicious layer.
12. **Enjoy your vibrant and delicious : Layered Dublin Salad!**
13. **Tips for Success: Clear Dish is Key:** Using a clear glass dish truly lets the beautiful layers shine and enhances the visual appeal of the salad.
14. **Chill : Ingredients:** Ensure all your ingredients are cold before assembling the dip. This helps the layers stay distinct and keeps the salad refreshing.
15. **Dry : Your Produce:** Make sure greens, tomatoes, and herbs are well-drained and dry to prevent the salad from becoming watery.
16. **Even : Layers:** Take a little extra time to spread each layer evenly. This makes for a more appealing presentation and ensures a balanced bite.
17. **Make : Ahead:** This salad is fantastic for making ahead! You can assemble all layers except for the very top garnishes (like a final sprinkle of herbs or bacon) up to 4-6 hours in advance. Just cover and refrigerate. The dressing layer helps to protect the greens from wilting too quickly.
18. **Serving Suggestions and Pairings:** This Layered Dublin Salad is perfect as a substantial side dish for a holiday meal (especially St. Patrick's Day!), a potluck, or a family gathering. It can also serve as a satisfying light main course on its own. It pairs wonderfully with corned beef, roasted chicken, or simple grilled fish. For other fantastic, easy-to-share dishes, you might also love my [This Baked Brie Appetizer Is My Favorite Effortless Way To Impress Guests](#) or my fun [This Walking Taco Bar Is My Favorite No-Fuss Way To Feed A Crowd](#).
19. **Storage and Leftover Tips:** This layered salad is best enjoyed within 1-2 days of assembly, as the greens can start to soften over time. Store any leftovers in an airtight container in the refrigerator. While the layers may shift slightly, the flavors will still be delicious.
20. **More Recipes You Will Love:** If you appreciate fresh, flavorful, and often easy-to-share dishes, here are some other Chefmaniac favorites:
21. For another crowd-pleasing dip that's always a hit, check out [This Crockpot Nacho Dip Is The Reason I Never Have Leftovers](#).
22. If you're craving a lighter, tangier salad with chicken, explore [A Light Tangy Chicken Salad I Actually Crave And There's No Mayo In Sight](#).
23. And for a versatile, easy sheet pan meal that feeds a crowd fast, you might like [These Sheet Pan Quesadillas Are My Favorite Way To Feed A Crowd Fast](#).
24. **Final Thoughts:** This Layered Dublin Salad is a vibrant testament to the fact that salads can be both beautiful and incredibly satisfying. With its distinct layers of fresh ingredients and a creamy, flavorful

dressing, it's a dish that's sure to impress and delight. Perfect for adding a touch of festive flair or simply enjoying a delicious, fresh meal.

25. What are your favorite layered salad combinations? Share your ideas in the comments below, and don't forget to follow [Chefmaniac.com](https://chefmaniac.com) for more delicious recipes!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-layered-dublin-salad-perfect-for-parties-potlucks/>