

Sugar Snap Pea Salad

HANDS-ON TIME: 25 min

TOTAL TIME: 25 MIN; SERVES 5: about 1 cup each

INGREDIENTS:

- 4 cups sugar snap peas (about 1 lb), trimmed
- 1 bunch radishes, trimmed
- 1/4 cup torn fresh mint
- 1/2 cup soft sheep's milk cheese, such as MitiCrema, or a soft goat cheese
- 1/2 tsp salt
- Ground pepper to taste
- 2 Tbsp lemon juice
- 2 Tbsp extra virgin olive oil
- Aleppo pepper and edible flowers for garnish, optional



Instructions:

1. Cut snap peas in half lengthwise. Very thinly slice radishes into coin shapes or half-moons. Toss the peas, radishes, mint and cheese in a large bowl. Season with salt and pepper, then toss with lemon juice and oil. Serve garnished with a sprig of Aleppo pepper and edible flowers, if desired.

CAL 135 | FAT 9G (SAT, 3G) | CHOLESTEROL 7MG | CARBS 9G | SUGARS 4G |
PROTEIN 6G | FIBER 3G | SODIUM 316MG | POTASSIUM 294MG