

FRESH PEA SALAD with citrus Vinaigrette

Salad Ingredients:

1 cup Fresh English Peas (shelled)
1 cup Sugar Snap Peas
1 cup Peeled and Cubed Celery root, stored in lemon water (dry before adding to salad)
4 cups Fresh Arugula (or a little more if you like lots of leafy greens)
½ cup Rough Chopped Walnuts
½ cup Shaved Parmesan
½ cup Crumbled Feta Cheese
1 lemon

Citrus Vinaigrette:

1 Orange
1 Lemon
½ cup Olive Oil
1 t Dijon Mustard
1 minted Garlic Clove
1 T Honey
Salt + Pepper to taste

Directions:

Blanch the fresh peas for approximately 30 seconds to 1 minute. Strain, making sure there is no excess water.

Clean and cut your sugar snap peas, then blanch quickly for about the same amount of time. Strain well and add both peas to a large bowl.

Place your cubed celery root in lemon water to prevent browning. Keep in the water until you are about to assemble and serve the salad.

Large chop your shelled walnuts. Keep them measured and ready for later assembly.

Clean and dry your arugula – make sure it is very fresh! Store separately until ready for assembly.

To Make the Vinaigrette:

Juice the lemon and orange juice into a bowl. Whisk the olive oil, Dijon, garlic clove and salt and pepper in a bowl. Taste and add more citrus, olive oil, honey or salt and pepper as desired.

Assemble right before serving:

Add all salad ingredients together and toss. Add most of your vinaigrette and taste to see if you want to add more. (I usually use it all and add more arugula if needed.)

Serves 4