



**Snap Pea Salad**

**4 Servings**



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## Snap Pea Salad

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### Ingredients:

- 1 lb. sugar snap peas, trimmed and strings removed
- 3 oz. spring greens or spinach
- Lemon Vinaigrette:
  - 3 Tbsp. olive oil
  - 3 Tbsp. lemon juice
  - 1/4 tsp. salt
- 1 tsp. fresh or 1/2 tsp. dried oregano
- 1 garlic clove, minced

### Directions:

1. Wash hands with soap and water.
2. Vinaigrette: In a small jar or bowl, combine oil, lemon juice, salt, oregano and garlic. Cover and set aside. Can make this one day in advance. Refrigerate until ready to serve.
3. Gently rub snap peas under cold running water, trimmed and strings removed. Slice peas in half on the diagonal. Set aside. Gently rub spring greens or spinach under cold running water and pat dry.
4. Fill a 2-quart sauce pan half-full with water. Cover and bring to a boil.
5. Add raw peas and blanch for 2 minutes. Drain. Place in bowl and cover with cold water. Drain again.
6. Stir together the vinaigrette. Add about 1/4 cup of vinaigrette to peas and stir.
7. Place greens on a large platter. Top with peas. Use additional dressing if desired.

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