

Spring Inspired Salad with Arugula and Snap Peas (Serves 8-10)



The recipe for Spring Inspired salad celebrates all the earliest spring vegetables to show up in the garden (or farmers market), namely greens, peas and radishes. We made it most recently for Easter. The lemony dressing is light and should be tossed sparingly.

Ingredients

Salad:

- 2 cups blanched asparagus spears cut into 3 inch or so pieces
- 2 cups snap peas (I like to cut them in ½ the long way exposing the peas, looks pretty)
- 1 bunch red radishes thinly sliced
- 8-10 cups arugula and mixed greens
- 4 baby cucumbers thinly sliced (or an English cucumber)
- ½ large vidalia onion thinly sliced

Dressing:

- 1/8 cup fresh lemon juice
- 1/8 cup white balsamic vinegar
- 1 teaspoon honey (or to taste)
- 1/3 Cup extra virgin olive oil
- Sea salt and fresh ground pepper to taste

Place all the ingredients for the dressing in a small jar and shake till well mixed.

Place the greens in a large salad bowl and then layer the other vegetables into the bowl. Add a sprinkle of salt (sea salt if you have it) and freshly ground pepper. Pour on the Dressing and toss. Depending on how much greens and other ingredients you use, you may not need all of the dressing, it is best very lightly dressed.