



Spring Party Pea Salad

Three different kinds of peas celebrate spring in a salad

- 2 garlic cloves, peeled, minced
- 2 Tablespoons fresh lemon juice
- 4 ounces sugar snap peas, remove strings, diagonal sliced
- 1 (10 oz.) package frozen sweet peas, cooked
- 2 cups baby arugula
- 4 ounces snow peas, strings removed; sliced thin strips
- 5 to 6 medium radishes, trimmed, halved, sliced
- 1/2 teaspoon salt
- 1 teaspoon fresh lemon juice
- 1 Tablespoon olive oil

Lemon Garlic Dressing:

- 1/4 cup (each) olive oil; plain Greek yogurt
- 1/2 Tablespoon Dijon mustard

1/4 teaspoon ground black pepper

Infuse Lemon Juice: In small bowl; combine minced garlic and 2 Tablespoons lemon juice; set aside.

Prepare Vegetables: Blanch snap peas in boiling water about 1 or 1 ½ minutes; remove to iced water.

Cook sweet peas according to package directions, remove from package; place in iced water bowl to chill. When snap and sweet peas are chilled, remove from water; place well-drained vegetables in large mixing bowl. Stir in arugula, snow peas, and radishes. Toss with salt, lemon juice, and 1 Tablespoon olive oil.

Prepare Lemon Garlic Dressing: In a small bowl, combine olive oil, yogurt, mustard, and black pepper. Stir in reserved garlic lemon juice mixture to combine.

To Serve: Spread Lemon Garlic Dressing over the serving platter; mound the mixed peas and greens over the dressing for serving. We didn't mix the salad, but the dressing accompanies the salad as it is being served.
Serves: about 4 to 6

Recipe Inspired by March/April 2020 *Cook's Illustrated*

About the Recipe: This recipe celebrates tender young spring peas. All the different kinds of fresh peas combine, adding their own special flavors. Bright red radishes add an attractive color addition as well as a zesty flavor combo. The dressing under the salad creates a delicious fresh taste to accompany the garden-fresh salad.