



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Pea and Radish Salad with Goat Cheese

4 Servings

Ingredients:

Vinaigrette:

2 tbl. extra virgin olive oil
1 tbl. hazelnut oil
1 tbl. red wine vinegar
1 tbl. Dijon mustard
Kosher salt

Vegetables:

1 cup shelled fresh peas or frozen peas
1 cup fresh or frozen shelled edamame
1 cup sugar snap peas, stringed
1 tbl. hazelnut oil
1 ½ cups spring salad mix
4 red radishes, trimmed and thinly sliced
1 5 to 6 oz. package soft fresh goat cheese, crumbled

Vinaigrette: Whisk both oils, vinegar, and mustard in a small bowl to blend. Season with Kosher salt and freshly ground black pepper. Do Ahead: Can be made 1 day ahead. Cover and chill. Return to room temperature and rewhisk before using.

Vegetables: Cook peas, edamame and snap peas in separate batches in large saucepan of boiling salted water until tender, about 4 minutes for fresh peas and 2 minutes for frozen peas, 4 minutes for edamame, and 1 minute for snap peas. Using slotted spoon or skimmer, transfer vegetables to large bowl of ice water to cool, then drain well and transfer to medium bowl. Drizzle hazelnut oil over; toss to coat. Do Ahead: Can be made 6 hours ahead. Cover; chill.

Add spring salad mix and toss. Divide pea mixture among plates. Scatter sliced radishes and crumbled goat cheese over. Sprinkle with freshly ground black pepper. Drizzle with vinaigrette and serve.

Credit: Bon Appetit