



FARMERS MARKET

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Spring Pea Orzo

Serves 6

Ingredients

3 to 4 lemons
8 ounces uncooked orzo pasta
1/4 cup minced shallot or red onion
2 tablespoons extra virgin olive oil
1 tablespoon Dijon mustard
1/2 teaspoon table salt
1/2 teaspoon freshly ground black pepper
1 1/2 cups cooked fresh or frozen peas
1 cup snow peas or sugar snap peas, blanched and chopped
1 cup assorted chopped fresh herbs (such as mint, chives, and parsley)
1/2 cup sliced almonds, toasted

DIRECTIONS:

Grate zest from lemons to equal 2 tsp. Cut lemons in half; squeeze juice from lemons to equal 1/2 cup.

Prepare pasta according to package directions. Whisk together shallots, next 4 ingredients, and lemon juice. Toss together pasta and shallot mixture. Cover with plastic wrap, and chill 1 to 48 hours.

Toss together pasta, peas, snow peas, next 2 ingredients, and lemon zest just before serving. Add salt, pepper, and additional lemon juice to taste.

Credit: myrecipes.com