

Pea & Herb Salad with Lemon Vinaigrette

Serves: 4

Total Time: 15 min

Supplies

- 1 chef's knife
- 1 cutting board
- 1 blender

- 1 large bowl
- 1 small bowl

Ingredients

Salad

- 8 oz gem lettuce
- 4 radishes, thinly sliced
- 2 Persian cucumbers, thinly sliced
- 4 oz snap peas, ends removed
- 4 oz English peas, blanched or steamed
- 1 avocado, cubed and spritzed with lemon juice
- 1 carrot, thinly sliced
- 4 oz feta cheese, cubed
- 2 oz pistachios, roughly chopped
- ½ cup mint, chiffonade
- ½ cup basil, chiffonade
- Black pepper
- Lemon slices

Dressing

- 6 tbsp olive oil
- ¼ cup lemon juice
- 1 tbsp honey
- 1 tsp Dijon mustard
- ½ cup mint
- 1 large clove garlic, roughly chopped or grated
- ¼ tsp red pepper flakes
- ½ tsp salt
- ½ tsp black pepper

Instructions

Dressing

- Combine all ingredients into a blender and blend until smooth and creamy

Salad

- Assemble all ingredients and toss with $\frac{2}{3}$ of the dressing
- Drizzle the other $\frac{1}{3}$ on top
- Serve and enjoy!