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MIXED PEA SALAD

I created this laid-back recipe based on a salad I had in a great little lunch place in Washington, DC. It uses the **snow peas** and **snap peas** in your box this week. These peas are eaten in the pod, so it's not a lot of work to enjoy them. I've included John's beautiful picture of snow peas if you need help differentiating between them and the snaps.

Mixed Pea Salad

Serves 4 to 6 as a side

1 large handful of snow peas, rinsed and trimmed
1 large handful of snap peas or green beans, rinsed with any tough ends and strings removed
¼ cup chopped fresh dill
½ pint of cherry or grape tomatoes, halved
4 oz dried cranberries
olive oil or sesame oil
Salt

Steam or cook the peas by adding them to boiling water for just about 3 to 4 minutes. Then remove them to a bowl of ice water. You want them to be tender, crispy and bright green. Add them to a bowl along with the dill, tomatoes and cranberries. Drizzle with oil and toss until it is coated nicely. Season with a pinch of salt to taste.

Kitchen Notes: Later in the season Elaine will be giving us the best and sweetest little tomatoes you can use in this recipe. There will be small red grapes and the ever popular orange sungold varieties.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.