

Lemony Pea and Mint Salad

Yield: 4 servings.

- 1 pound frozen baby sweet peas**
- 1 lemon**
- 1 small shallot, minced**
- 1 teaspoon salt**
- 1 teaspoon sugar**
- Freshly cracked pepper to taste**
- 3 tablespoons extra-virgin olive oil**
- 3 to 4 sprigs fresh mint**
- 4 tablespoons slivered almonds, toasted**

Place the peas in a colander and rinse with cold water. Let sit until peas have thawed.

Zest the lemon and set aside. Squeeze the juice from the lemon into a small mixing bowl.

Whisk shallot, salt, sugar, and pepper into the lemon juice until sugar has dissolved. Continue whisking while slowly pouring in the olive oil.

Place mint leaves on top of each other and roll tightly. Slice mint into thin strips.

Place the thawed peas into a serving bowl. Pour vinaigrette over peas and toss. Garnish with fresh mint, lemon zest, and slivered almonds. Note: If making this dish ahead, wait until serving time to slice the mint.

