



SUGAR SNAP PEA, RADISH & APPLE SALAD WITH CHIVE QUARK DRESSING

Recipe by Natural Gourmet Institute

SERVES 6-8

Ingredients:

½ pound sugar snap peas*
1 crisp apple* (Honeycrisp or Fuji), small diced
4 large radishes*, thinly sliced
1 head butter lettuce*, chopped

Chive Quark Dressing

8 ounce quark cheese (or similar spreadable farmers cheese)*
2 tablespoons brown rice vinegar
1 tablespoon chopped chives*
1 teaspoon honey*
½ teaspoon sea salt
Pinch black pepper
¼ cup extra virgin olive oil
Water to thin, if needed

**Ingredients available seasonally at your neighborhood Greenmarket*

Directions:

1. Bring a medium pot of water (with a pinch of salt) to a boil. Add sugar snap peas and cook for 45-60 seconds, until bright green and tender-crisp. Remove peas from the water and rinse under cold water until cool. Pat dry, cut in half on a slight diagonal, and transfer to a large bowl.
2. Add apple, radishes, and lettuce to the snap peas; set aside.
3. In a small bowl, whisk together cheese, brown rice vinegar, chives, honey, sea salt and pepper. If mix is too thick to stir, add water, a tablespoon at a time, until it is stirrable. Slowly stream in olive oil while whisking until well-emulsified.
4. Toss salad with dressing and serve.

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