Greenmarket Kids Recipe Series
SNAPPY PEA SALAD

DID YOU KNOW: Sugar snap peas look similar to garden (English) peas, but are so delicate that they can be eaten whole? They also freeze easily! Trim them, blanch for one minute, drain, and then pack into an airtight container or freezer bag. They will serve as a tasty treat throughout the spring and summer months. Plus, they’re packed with Vitamin A for healthy eyes!

Serves 6 to 8

**Ingredients:**
- 2 cups sugar snap peas trimmed*
- 1 head of lettuce washed and torn into bite sized pieces*
- 2 tablespoons white-wine vinegar
- 2 tablespoons extra-virgin olive oil
- 1/4 teaspoon salt, or to taste
- 1/8 teaspoon freshly ground pepper
- 1 bunch scallions, trimmed and thinly sliced*
- 4 radishes, trimmed and thinly sliced*

* Ingredients available seasonally at your neighborhood Greenmarket

**Equipment:**
- Sharp knife and cutting board
- Measuring spoon
- Bowl
- Medium saucepan
- Whisk

**Instructions:**
1. With an adult’s help, cook peas in lightly salted boiling water in a medium saucepan until tender-crisp, 2 to 3 minutes. Drain and rinse under cold running water.

2. Whisk vinegar, oil, salt and pepper in a large bowl. Add lettuce, scallions, radishes and peas to the bowl and toss to coat evenly. Enjoy ☺