



Snap Pea and Fresh Herb Salad

Chef Tim Hill
CENTER Banquet Kitchen

1	lb	Snap Peas
1/2	cup	Mint, fresh chopped
2	T	Tarragon, fresh chopped
2	T	Chives, fresh chopped
2	T	Italian Parsley, fresh chopped
1	ea	Red Onion, small, shaved into long strips
1/2	cup	Champagne Vinegar
1	cup	Extra Virgin Olive Oil
2	T	Dijon Mustard
1	T	Honey
		Salt and Pepper to Taste

Combine honey, vinegar and mustard. Slowly whisk in the oil. Blanch snap peas in boiling, salted water for two minutes. Immediately drain peas and drop in ice water. Remove peas from water and let dry. Then toss with dressing, herbs and onion. Check for seasoning and serve.

Experience More. Meet at the CENTER.

541-463-3500 • www.lanecc.edu/cml

