

SUGAR SNAP PEA AND FENNEL SALAD

(thank you to *Gourmande in the Kitchen*,
www.gourmandeinthekitchen.com)

- 1 tablespoon apple cider vinegar
- 2 tablespoons extra virgin olive oil OR walnut oil
- 1 teaspoon Dijon mustard
- 2 teaspoons finely chopped shallots
- 1/4 teaspoon fine sea salt
- 2 cups sugar snap peas, tough strings removed, cut into thin strips
- 1 cup frozen peas, thawed
- 1 small fennel bulb, trimmed and cut into thin strips (reserve a few fronds for garnish)
- 1 tablespoon chopped fresh tarragon (if fresh isn't available, 1 1/2 teaspoons dried will work)
- Freshly ground black pepper, to taste
- 1/2 cup toasted walnuts

Whisk together the vinegar, oil, mustard, shallots and salt in a large bowl. Add the snap peas, peas, fennel, tarragon to bowl. Toss to coat and season to taste with pepper. Garnish with fennel fronds and top with toasted walnuts. Season to taste with additional salt and pepper if necessary. Serves 2 to 4.

