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**3 PEA SALAD**

Compliments of The Holistic Garden



Serves 8-10, as a side salad

**Salad Greens**

2 cups snap sugar peas, ends trimmed then sliced on the diagonal

1 cup fresh(not frozen)garden peas, raw. If you can’t tolerate raw, blanch before tossing into the salad.

2 shallots, sliced into rings

4 diced roma(plum) tomatoes

3 cups pea shoots or micro greens

Add the above ingredients to a bowl. A clear glass serving bowl is ideal to serve this salad in because you want to showcase all the beautiful textures and colors.

**Lemon/Dijon Dressing**

1/3 cup fresh squeezed lemon juice

1 teaspoon Dijon Mustard(later freshly grated horseradish is tossed into the salad)

OR

Trader Joe Garlic Aioli Mustard which has a sharpness like horseradish root that plays off of the Microgreens nicely.

1 teaspoon honey

½ teaspoon salt

¼ teaspoon black pepper

1 smashed garlic clove

Place above ingredients in a glass jar with a good lid….shake.

Then add

1/3 cup Extra virgin olive oil. Shake again.

Making this a day ahead allows the garlic to infuse into the dressing.

Dress the salad, then add freshly grated horseradish root, toss and enjoy