

Mixed Greens Salad with Peas, Pistachios & Pecorino

Salad:

About 8 cups salad greens (arugula*, frisee, red/green leaf, butter, etc.)

6-8 oz. sugar snap peas

¾ cup frozen peas or fresh shelled peas

¼ of a small red onion, or 1 small spring onion, thinly sliced

1-2 T. chopped mint

1-2 T. chopped parsley

½ cup shelled pistachios

3-4 oz. Pecorino cheese, shaved (Parmesan may be substituted)

Vinaigrette (makes ½ cup):

½ t. minced shallot

4 T. fresh lemon juice

1 T. champagne vinegar (optional)

1/8 t. honey (or a pinch of brown sugar)

4-6 T. olive oil, or to taste

Salt & pepper, to taste

If using fresh peas, remove the shells then “blanch & shock” them: plunge into boiling water for a few minutes, then transfer to a bowl of ice water. Drain and set aside.

Slice sugar snap peas crosswise into thin slices and set aside. Shave the Pecorino using a vegetable peeler.

Prepare vinaigrette: add shallots, lemon juice, vinegar, honey, salt and pepper to a small, deep bowl. Whisk to combine and dissolve the honey. While whisking, drizzle in the olive oil slowly until combined. (This vinaigrette won't emulsify, so you'll need to re-whisk before tossing it with the salad.)

When ready to serve, put greens, both kinds of peas, red onion and herbs into a large bowl. Drizzle vinaigrette on top and toss. Plate/platter up the greens & peas mixture, and top with pistachios and shaved cheese. Add a little more ground black pepper on top and serve immediately.

Serves 4-6.

*Chef's Notes:

- If using arugula, feta cheese is a good companion to counteract the arugula's peppery flavor.
- If making for a party, the greens, peas and onion and cheese can be prepped ahead of time and kept separate. Right before service, toss in vinaigrette and add toppings (don't dress the salad too early – the vinaigrette will turn peas an ugly “pea green”).