

Sugar-Snap Pea and Strawberry Salad

Ingredients:

2 Tablespoons oil

2 teaspoons vinegar

¼ teaspoon mustard

1/4 pound Sugar-snap pea, strings removed

1 pint strawberries, sliced thick



Directions:

1. Combine the oil, vinegar and mustard in a small bowl and refrigerate.
2. Microwave the sugar-snap peapods for 30 seconds or until bright green but still crunchy.
3. Quickly run cold water over peapods in colander to stop the cooking and drain.
4. Combine the peas with the strawberries.
5. Stir the dressing and pour over the salad.
6. Serve immediately or chill for no more than 1 hour.

Recipe adapted from University of Nebraska-Lincoln Extension

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