

Spring Vegetable Salad

Ingredients

- ½ bunch Asparagus, cut into 2" pieces
- 2 cups Sugar snap peas, trimmed
- ½ cup Rice wine vinegar
- 3 Tablespoons Olive oil
- 1 ½ tsp Sugar
- ¼ tsp Kosher salt
- ¼ tsp Black pepper
- 1 bunch Radishes, halved or quartered
- 2 TBSP Chives, fresh, sliced thin
- 4 cups Arugula

Instructions

1. Fill a medium saucepan with 6 cups of water and 1 Tablespoon salt and bring to a boil. Add the asparagus and boil for 1-2 minutes, or until bright green and still crisp. Remove with a slotted spoon and submerge in ice water. Repeat with the sugar snap peas. Once cool, drain thoroughly.
2. In a large bowl, combine the vinegar, olive oil, sugar, salt, and pepper. Mix until the salt and sugar have dissolved.
3. Add the radishes and chives; mix to combine. Cover and refrigerate for up to 2 hours.
4. Arrange arugula on plates. Top with the marinated vegetables and sprinkle the feta cheese over the top and serve immediately.