

Pea Tendril & Orange Salad



Nothing says Spring quite like the tender, delicate sweet pea shoots we find in the Farmer's Market at this time of year.

These fresh green leaves are so flavorful, you need just a light touch of oil and vinegar to dress and serve them as a lovely salad.

Our very favorite combination is to mix the tendrils with small slices of orange and crumbled feta cheese for a perfect balance of sweet, salty, crunchy, and juicy.

Ingredients

- 1 large bag or bunch of freshly picked pea tendrils
- 1 large navel orange
- 4-8 oz. crumbled feta cheese
- olive oil & white wine or champagne vinegar to taste

Directions

Wash and dry pea tendrils well in a salad spinner.

With a serrated knife, peel orange so that no pith remains (the white, bitter part of the peel.) Then, cut orange into thin slices. Cut again into triangle-shaped segments.

In your salad bowl, mix a little olive oil, white wine vinegar, and a squeeze of the orange from the discarded peels. Whisk together.

Add pea tendrils to the bowl and gently toss to coat. Serve on plates or in bowls topped with orange segments and crumbled feta cheese. Sprinkle with salt & pepper to taste and enjoy!

