



Snap Peas with Meyer Lemon and Mint

Serves 4

1 pound snap peas, trimmed
1 tablespoon Meyer lemon juice
1 teaspoon Meyer lemon zest
3 tablespoons extra virgin olive oil
1 teaspoon minced shallot
1 tablespoon chopped mint leaves
Salt and freshly ground pepper, to taste

Fill a large bowl with water and ice. Set aside.

Bring a large pot of water to a boil. Add snap peas and cook until just tender yet still crisp, about 2 minutes.

Using a slotted spoon, transfer snap peas to ice water.

Whisk all other ingredients together in large bowl. Drain snap peas and toss with the vinaigrette.

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