

SPRING PEA SALAD

Perfectly paired alongside Dry Riesling



INGREDIENTS

- 1 bunch asparagus, tender parts, chopped into 1-inch pieces
- ½ cup peas
- A few handfuls salad greens
- 2 radishes, thinly sliced
- ½ cup crumbled feta cheese
- ½ avocado, pitted and diced
- ¼ cup chopped toasted pistachios
- Fresh herbs, for garnish (basil, mint and/or chives)
- Sea salt and freshly ground pepper

Dressing

- ¼ cup fresh basil leaves, or a mix of basil and mint leaves
- 1 small garlic clove
- 1 tablespoon fresh lemon juice
- ½ teaspoon lemon zest
- 1 tablespoon white wine vinegar
- 2 tablespoons extra-virgin olive oil, plus more as desired
- ¼ teaspoon sea salt

INSTRUCTIONS

Bring a large pot of salted water to a boil and set a bowl of ice water nearby. Blanch the asparagus for about 1 minute, or until tender but still bright green. Transfer to the ice water for 1 minute, then drain. Allow the asparagus to dry and transfer it back to the bowl and add the peas.

Make the dressing: In a food processor, pulse together the basil, garlic, lemon juice and zest, vinegar, olive oil, and salt. Season to taste, adding more oil as desired. Add half of the dressing to the bowl with the asparagus and toss to coat. Season to taste with salt and pepper.

Assemble the salad. Arrange the salad greens on a platter, then layer the asparagus mixture, the peas, radishes, feta, avocado, pistachios, and herbs on top. Drizzle with the remaining dressing, season to taste with more salt and pepper, and serve.

