



FRESH GREEN PEAS SALAD

Serves 4 (small size salads)

INGREDIENTS:

- 2 cups fresh peas
- 1 bunch fresh asparagus (about 16 asparagus), cut in half
- 2 lemons
- 2 garlic cloves, crushed
- 1 cup fresh mint leaves, chopped
- 1/4 cup thyme flowers (optional)
- 4 oz. fresh goat cheese
- Salt and pepper
- Olive oil



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

DIRECTIONS:

1. Bring a medium pot of salted water to boil. Turn the heat off and add the fresh peas and asparagus. Blanch for 4 minutes.
2. Meanwhile, zest one of the lemons and juice both of them. Drain the peas and the asparagus and place them in ice bath to stop the cooking process and to retain their bright green color.
3. Drain the peas and asparagus really well and place them in a bowl with the lemon juice, lemon zest, garlic and the mint leaves. Add salt, pepper and olive oil to taste and toss to combine.
4. Divide the salad among 4 plates and top with chunks of goat cheese and sprinkle with thyme flowers (if using).