

Chopped Spring Salad



2 ½ tbsp. fresh lemon juice
2 tbsp olive oil
1 clove garlic, chopped
1 bunch asparagus
1 10oz bag frozen peas
½ cucumber, unpeeled, quartered lengthwise and sliced
3 green onions, white part only, sliced
1 ripe, firm avocado, cut in to 1 inch cubes

1. Combine lemon juice, olive oil and garlic in bowl, whisk and set dressing aside.
2. Snap bottoms off asparagus and cut diagonally into 1 inch pieces, blanch in boiling water for 1 ½ minutes, strain and run asparagus under cool water and set aside.
3. Blanch peas in boiling water for 10 seconds, strain and run under cool water.
4. Combine asparagus, peas, cucumber, green onions and avocado [if serving immediately].
5. Whisk dressing and pour over salad.

Yield: 6-8 servings

From: *Picnics* by Sara Deseran