

Burrata Salad with Sweet Peas, Snap Peas & Sugar Peas

From The San Luis Obispo Farmers' Market Cookbook

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Cookbook available at:

www.slofarmersmarketcookbook.com



Ingredients:

Lemon Vinaigrette

3 T fresh lemon juice
1 T shallot
1 t. Dijon mustard
zest of 1 lemon
dash of honey, Stepladder Ranch
spring of thyme
1/2 c olive oil, The Groves on 41
salt & pepper

Directions:

Lemon Vinaigrette

In a food processor, blend together all the ingredients, except the oil. Then slowly pour in the oil while blending until smooth. Season with salt & pepper.

Salad

In a mixing bowl, toss together arugula, peas, asparagus- choose the proportions and quantities to your liking. Lightly dress the salad with the vinaigrette. Plate the salad, cut the burrata in half, and place in the middle. Drizzle vinaigrette over burrata. Garnish with fresh mint, salt & pepper.

Salad

arugula
English sweet peas
sugar peas
snap peas
asparagus, shaved
burrata, Fromagerie Sophie
mint
salt & pepper