 **Spring Snap Pea Salad**

*Serves 6*

**Ingredients**

16oz snap peas

10 radishes, thinly sliced

¼ cup sliced almonds

¼ cup plain greek yogurt

2 tbsp olive oil

½ lemon, juiced

1 tbsp mint, finely chopped

½ tbsp shallot, minced

Salt

Pepper

**Directions**

1. Bring a large pot of salted water to a boil. Drop snap peas into boiling water and cook for 2 minutes, until slightly tender. Remove from water with a slotted spoon and transfer to a bowl of ice water or run under cold water to cool. Place in a towel to dry.
2. In a small bowl, whisk together greek yogurt, olive oil, lemon juice, mint, and shallot. Add salt and pepper to taste.
3. Place snap peas, sliced radishes, and almonds in a bowl and toss. Add dressing to the bowl and toss to coat.
4. Serve over greens like arugula or spinach.

**Nutrition**

*110 cals, 7g C, 4g P, 6g F*