

Snap Pea & Marinated Mushroom Salad

Ingredients:

- ¾ cup olive oil
- 6 tablespoons white wine vinegar
- 1½ teaspoons coarse salt
- 1 teaspoon fresh ground pepper
- 9 ounces button mushrooms – sliced ¼ inch thick
- 8 cups sugar snap peas (about 1 lb.)
- 1 tablespoon chopped fresh thyme

Directions:

- Marinate the mushrooms – whisk olive oil, vinegar, salt and pepper together in medium bowl. Add mushrooms, toss to coat.
- Marinate covered for at least 45 minutes or as long as over night.
- Cook snap peas – fill a large bowl with ice water and set aside. Bring a large sauce pan of water and 1 tablespoon of salt to a boil. Add snap peas and cook for two minutes.



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Directions: *(continued)*

- Drain peas immediately, submerge in bowl of ice water and let stand until chilled (about two minutes). Drain and transfer to a large bowl.
- Assemble the salad – drain the mushrooms and discard all but 1 tablespoon of the marinade. Toss the mushrooms, snap peas, reserved marinade and thyme.
- Serve.