

Mill Creek Sweet Pea Apple, Fennel, and Cherry Tomato Salad with Sweet Pea Vinaigrette

Required Ingredients

Vinaigrette

Honey	1Tbs
Champagne Vinegar	3Tbs
Pea water (from blanching)	100 mL
White Pepper	¼ tsp
Sea Salt	¼ tsp
Olive Oil	50mL

Salad

Mill Creek Peas (blanched)	200g
Fennel	½ Large Bulb
Apple	1 Large
Cherry Tomatoes, quartered	10
Olive Oil	100 mL
Sea Salt	1/5 tsp

Steps:

1. Combine all of the ingredients from Part A using a whisk.
2. Slowly whisk in the olive oil to create an emulsion.
3. Blanch Mill Creek peas as instructed on package. Place the peas in the fridge and let cool.
4. In a large mixing bowl combine all of the ingredients from Part C, and gently, but thoroughly, fold the ingredients together so that the olive oil and salt have coated all of the other ingredients completely.
5. Place your salad on plates.
6. Spoon Sweet Pea Vinaigrette on top of salad. Serve and Enjoy!