

## Inspired Hillier Recipes

# Salad

## PEA SHOOT SALAD WITH RADISH AND PEAS

### Method:

Finely slice the radishes and cut the spring onions at an angle, 5mm thick.

Spread  $\frac{3}{4}$  of the pea shoots onto a platter.

Sprinkle on the spring onions, radishes and peas, then scatter on the remaining pea shoots.

Mix the lemon juice with the seasoning and sugar to dissolve and then whisk in the oil.

Drizzle over the salad just before serving.

*Use any mix of leaves, add raw mange tout, finely shredded or new season broad beans. Crumbled feta or Parmesan is good with this too)*

- Ingredients -  
Serves 6:
- 100g pea shoots
  - 3 spring onions
  - 8 – 10 radishes
  - 100g peas – fresh or frozen
  - Juice of  $\frac{1}{2}$  lemon
  - 3 tablespoons of olive oil
  - Pinch of sugar
  - Salt and freshly ground black pepper

### Chris's Top Tip

When making a dressing always mix the salt with the vinegar or lemon juice to dissolve, before adding the oil. Although a leaf salad can be made up in advance, the dressing should always be added just before serving or the leaves will wilt.

