



Spring Pea Salad with Radishes & Feta Cheese

Ingredients:

- 2 tsp cumin seeds
 - 2 tbsp. fresh lime juice
 - 2 tsp honey
 - ¼ cup extra-virgin olive oil
 - 3 tbsp. chopped fresh dill
 - 4 cups fresh shelled peas (from about 4 pounds peas in pods) or 1 pound frozen petite peas
 - 1 bunch radishes, trimmed, halved, thinly sliced
 - 1 cup crumbled feta cheese (about 4 ounces)
 - 3 cups fresh pea tendrils, coarsely chopped, or pea sprouts* (optional)
- *Available at natural foods stores and Asian markets.

Preparation:

1. Heat small skillet over medium heat.
2. Add cumin seeds and toast until aromatic and slightly darker, about 2 minutes. Cool; grind finely in spice mill.
3. Whisk lime juice, honey, and cumin in small bowl. Gradually whisk in oil; stir in dill. Season dressing with salt and pepper.
4. Cover and chill. (*You can make this dressing ahead of time and let it chill overnight!*)
5. Bring to dressing to room temperature.
6. Cook peas in pot of boiling salted water until almost tender, about 5 minutes for fresh (or about 2 minutes for frozen).
7. Drain; rinse under cold water, then drain well.
8. Transfer to large bowl. Add radishes, feta, and dressing; toss. Season with salt and pepper. If using pea tendrils or sprouts, divide among bowls.
9. Divide salad among bowls and serve.