

# Spring Salad with Meyer Lemon Vinaigrette Recipe

STUDIO MCGEE

## Ingredients

TIME: 20 MINUTES | SERVES: 4-6

1/3 POUND FRESH SNAP PEAS

1/2 ENGLISH CUCUMBER

5 RADISHES

4 OUNCES FETA

1 HEAD BUTTER LETTUCE

1/4 CUP MEYER LEMON JUICE,

ABOUT 1-2 LEMONS

1 TABLESPOON HONEY

1/4 TEASPOON KOSHER SALT

1/2 TEASPOON DRIED THYME

1/3 CUP EXTRA-VIRGIN OLIVE OIL

FRESHLY CRACKED BLACK PEPPER,

FOR SERVING

## Method

01

Prepare the vegetables. Thinly slice the snap peas on a diagonal, then thinly slice the cucumber and radishes. Squeeze the cucumber and radishes in your fist, crumpling them like you would a sheet of paper to remove any excess water, and set aside. Gently remove the leaves from the head of lettuce, keeping each leaf in tact. Finally, cube the feta into 1/4-inch pieces.

02

Make the vinaigrette. To a small jar, add the Meyer lemon juice, honey, kosher salt, and thyme. Whisk well to combine, then slowly drizzle in the olive oil while continuing to whisk. In a large bowl, toss the lettuce leaves with about 1/3 of the vinaigrette.

03

Plate the salad. Add the dressed lettuce leaves to a large platter or shallow serving bowl. Top with the radishes, cucumbers, snap peas, and feta. Drizzle the salad with the vinaigrette, reserving any extra vinaigrette. Top with freshly cracked black pepper, and sprinkle with pepitas, if using. Serve and enjoy immediately.