



# AITKIN FARMERS' MARKET

## Seasonal Recipes

### Sugar Snap Pea and Cucumber Salad



FEATURING FROM MARKET

WITH SUGAR SNAP PEAS



SERVINGS  
4 - 6



PREP TIME  
25 mins



TOTAL TIME  
26 mins.

#### INGREDIENTS

- 1 pound sugar snap peas
- 1 cucumber, peeled if thick-skinned, halved lengthwise, seeded, thinly sliced
- 1 tbsp. walnut oil or peanut oil
- 2 tablespoons chopped walnuts
- 1 & 1/2 tsp. freshly squeezed lemon juice
- 1 tbsp. water
- 1 tbsp. fresh dill or 1 teaspoon dried dill
- 1/8 tsp. cayenne pepper
- Salt and pepper to taste



#### DIRECTIONS

1. Remove the strings from both edges of the pea pods.
2. Place the peas in a steamer basket set over 1 & 1/2 inches boiling water, cover, and steam until they are just crisp-tender, 3 to 5 minutes.
3. Drain the peas in the sink and immediately run cold water over them. Transfer the peas to a clean, dry dish towel and pat them dry. Place them in a large bowl and add the cucumber.
4. Put the oil, walnuts, lemon juice, water, dill, and cayenne pepper into a blender. Blend until smooth.
5. Pour the walnut dressing over the cucumbers and peas. Toss until well combined. Season with salt and pepper to taste.