

Peapod and Strawberry Salad

Dressing

2 Tablespoons oil
2 teaspoons vinegar
¼ teaspoon mustard

¼ pound peapods, strings removed
1 pint strawberries, sliced thick



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1. To make dressing combine the oil, vinegar and mustard in a small bowl and refrigerate.
2. Microwave the peapods for 30 seconds or until bright green but still crunchy.
3. Quickly run cold water over peapods in colander to stop the cooking and drain.
4. Combine the peas with the strawberries.
5. Stir the dressing and pour over the salad.



Recipe adapted from Veggie Bites, Polk County UW-Extension
 University of WI, U.S. Dept. of Agriculture and WI counties cooperating. UW-Extension provides equal opportunities in employment and programming including Title IX and ADA.



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