

Peapod and Strawberry Salad

Ingredients:

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

Dressing:

- 2 Tablespoons oil
- 2 teaspoons vinegar
- ¼ teaspoon mustard

Directions:

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



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