

Ribbon Salad



Recipe by Amber

Penney Farms Princess

INGREDIENTS

2 carrots
2 stalks celery
1 english cucumber
3 radishes

6 oz sugar snap peas
white wine vinegar
extra virgin olive oil
salt

INSTRUCTIONS

Take each sugar snap pea and create long shallow incisions along the length of each side of the peapod. Be careful not to cut all the way through to the other side. Carefully pull back the top of the pod revealing the round peas inside.

Using a vegetable peeler or mandolin, slice thin ribbons from the carrots and the celery. Place the "ribbons" in a bowl of ice water while you prepare the other vegetables. This will also help to create curls.

Thinly slice the cucumber and radishes.

Arrange all of the vegetables on a platter. Then lightly dress with white wine vinegar, olive oil, and salt to taste.

**To prepare in advance store the vegetables in ice water. Then place on a paper towel to dry before assembling and serving.*