



COOKS ON MAIN

*for the everyday chef*

m-f : 9-6pm • sat: 9-4pm • 701.572.2665 • 224 main st. • williston, nd • 58801 • [www.cooksonmain.com](http://www.cooksonmain.com)

### **Spring Snap Pea & Pansy Salad** *serves 4-6*

***Salad Ingredients:***

8 oz spring greens mix  
4 oz sugar snap peas, sliced in diagonal strips  
4 green onions, sliced  
1 handful edible pansies or other edible flowers

***Lemon-Dijon Vinaigrette:***

3 tablespoons olive oil  
1 tablespoon champagne vinegar  
1 tablespoon fresh lemon juice  
1 teaspoon Dijon mustard  
1 teaspoon honey  
1 teaspoon dried mint  
1/4 teaspoon freshly ground black pepper  
1/4 teaspoon Kosher salt

***Directions:***

1. Whisk together the vinaigrette ingredients until combined.
2. Toss the spring mix, snap peas, and onions, with the vinaigrette.
3. Top the salad with a generous garnish of edible flowers.