

Sugar Snap Berry Medley

4 large servings

Pairing of bright green sugar snap peas and blueberries in a raspberry vinaigrette – an unusual and tasty treat!

- 1 lb sugar snap peas, strings removed
- 1- 1 ½ c. blueberries
- ¼ c. EVOO
- 1Tbsp balsamic vinegar
- 1Tbsp raspberry jam
- 1 ½ tsp Dijon mustard

Dressing: Whisk together EVOO, vinegar, jam and Dijon. Steam sugar snap peas until barely cooked – bright & still crunchy – about 30 seconds. Shock immediately in very cold water to stop cooking, drain. Combine berries, snap peas in bowl and toss with dressing. Serve immediately, or chill up to 1 hour.

