

## PEA AND ORECCHIETTE SPRING SALAD WITH PERLINI AND MINT

### INGREDIENTS

2 cups shucked baby peas (frozen is ok)  
2 cups snow pea pods  
2 cups orecchiette pasta  
4 tablespoons extra virgin olive oil  
3 tablespoons white balsamic vinegar  
1 tablespoons minced wild garlic (ramps) OR 1 garlic clove, finely minced  
1 cup baby spinach  
2 scallions, thinly slices (white and light green parts)  
2 tablespoons fresh mint, minced  
salt and pepper to taste

### DIRECTIONS

Prepare a large bowl of ice water (to shock the veg to stop the cooking; keeps them fresh and green) and set a colander in it. Bring a large pot of generously salted water to a boil. Add peas and pea pods and boil until just tender (about 1 and a half minutes). Using a slotted spoon, transfer the peas to the ice water bath (maintain boiling water in the pot). Add the pasta to the boiling water and cook until tender but still firm to the bite, about 10 minutes (see package instructions; this may vary). Drain the pasta (do not rinse) and place in a large mixing bowl. Remove the colander of peas and pea pods

Add 2 tablespoons of olive oil, 1 tablespoon of vinegar and the minced ramps to the hot pasta and stir to combine. Let the pasta stand until it cools to room temperature.

Add the peas, perlini, baby spinach, scallions and mint to the pasta. Add the remaining olive oil and vinegar and season with salt and pepper to taste. Mix well. Serve at room temperature.