



## Sugar Snap Pea Salad

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD GRENACHE

*Sweet sugar snap peas give this light summer salad from Ivan Conill's Branch Line in Boston a satisfying crunch, while whole-milk ricotta adds heft with its mild, creamy richness. Shredded rotisserie chicken may be omitted for a vegetarian version or substituted with flaked hot smoked salmon.*



- 1/2 cup extra-virgin olive oil
  - 1/4 cup Chardonnay vinegar or other white wine vinegar
  - 2 tsp. grated lemon zest plus 2 Tbsp. fresh lemon juice
  - 2 tsp. minced shallot
  - 1 tsp. honey
  - 1 lb. fresh sugar snap peas (about 7 cups)
  - 3 cups shredded rotisserie chicken
  - 1 cup high-quality whole-milk ricotta cheese (such as Galbani)
  - 1/2 cup thinly sliced red onion, rinsed in cold water and patted dry
  - 1 cup packed fresh mint leaves
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- 1 3/4 tsp. kosher salt
  - 1/2 tsp. black pepper
  - 1/2 cup toasted sliced almonds

1. Whisk together oil, Chardonnay vinegar, lemon zest and juice, shallot. and honey in a large bowl.

2. Thinly slice snap peas lengthwise (about 4 slices each). Add snap peas, chicken, ricotta, and onion to dressing in bowl. Tear mint leaves directly into bowl. Sprinkle with salt and pepper. Stir salad until well combined. Sprinkle with almonds.