

# SNOW PEA SALAD

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## INGREDIENTS

2 medium Nantes Carrots  
1 pound Snow Peas  
1 small bunch Radishes,  
about 6 small  
Dressing:  
2 Tablespoons Rice Wine  
Vinegar  
1 Tablespoon Fish Sauce  
1 Tablespoon Palm Sugar  
or Raw Sugar  
1 Tablespoon Soy Sauce  
1 Tablespoon Lime Juice  
1 teaspoon Sriracha or  
Sambal or fresh sliced  
Chili  
2 Tablespoons Peanut or  
Grapeseed Oil  
1 Clove Garlic, minced  
1 inch piece of fresh  
Ginger, minced

## DIRECTIONS

Wash and dry Snow Peas and then remove the stem tip and side string with a paring knife. Stack 3 or 4 at a time and slice into strips.

Peel Carrot and trim into equal lengths about 1 ½ inches long. Slice thin shingles and then stack to slice into thin strips (julienne).

Slice Radishes into thin rounds.

For dressing, combine first 6 ingredients and whisk to dissolve Sugar. Add remaining items and allow to infuse for 20 minutes before tossing with Snow Pea Salad.

Enjoy with Seafood or Chicken and Rice.