

Sugar Snap Peas with Baby Spring Lettuces and Shaved Celery Curls

Dressed with a grapefruit peppercorn-savory olive oil-tahini vinaigrette

SERVES: 6
PREP TIME: 15 minutes
REST TIME: 30 minutes
TOTAL TIME: 45 minutes

INGREDIENTS

Vinaigrette: Yield 1 cup

- ¼ cup rice wine vinegar
- 2 Tbsp. organic sesame tahini, mixed well
- 2 Tbsp. GC Napa Valley Natural Rosemary Honey
- 1 tsp. GC Napa Valley Natural Grapefruit Pink Peppercorn
- 1 tsp. GC Napa Valley Natural Sage Finishing Sea Salt
- ½ cup GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive Oil

Salad

- 3 cups cold water + 2 cups ice cubes
- 2 stalks celery
- ¼ cup sliced raw almonds
- ½ English cucumber, halved lengthwise, sliced on bias ¼" - ¼" thick
- 6 radishes, thinly sliced
- 8 oz. sugar snap peas
- 5 oz. baby spring lettuce blend



Optional addition: 4 oz. honey goat cheese, crumbled
Optional addition: 6 quartered hardboiled eggs

TO PREPARE

- Prepare vinaigrette: Add the first 5 ingredients to a small bowl and whisk well. Slowly add the Savory Olive Oil while continually whisking. Let sit 30 minutes or refrigerate overnight.
- Add cold water and ice to a medium bowl. Remove celery leaves from stalks and add to the lettuce blend. With a vegetable peeler, peel the outer stringy celery layer and discard. Shave celery into 3" shavings, put in the ice water and refrigerate 30 minutes or overnight. The celery will become crunchy and form into curls. Before adding to salad, drain and pat curls dry.
- Toast nuts: Place almonds in a dry small sauté pan (no oil) over medium heat. Shake pan frequently for even toasting until nuts are slightly golden brown and fragrant, about 4-5 minutes. Transfer nuts to a plate.
- Sugar snap peas have a tough string-like fiber running along their top seam (the inward curve). To remove: Using fingertips snap off the stem end and pull across, like a zipper pull. If the string breaks, use the other end of the pea (blossom end).
- Slice snap peas on the bias (diagonal) ¼" thick.

TO SERVE

Divide the spring lettuce blend evenly on 6 individual salad plates or put on a large platter. Arrange the remaining ingredients neatly, finishing with the toasted almonds and optional additions. Drizzle vinaigrette on salad.

WINE PAIRING

2019 Gabrielle Collection Rosé d'Été Cabernet Sauvignon, Napa Valley

SHOPPING LIST

- 1 bottle rice wine vinegar
- 1 jar 10-16 oz. organic sesame tahini
- 1 bunch celery
- 2 oz. sliced almonds, raw
- 1 English cucumber
- 1 bunch radishes

- 1 bag 8 oz. sugar snap peas
- 1 bag 5 oz. baby spring lettuce blend
- Optional: 1 log 4 oz. honey goat cheese
- Optional: 1 dozen organic eggs



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