

Sugar Snap Salad

ACTIVE 30 MINUTES TOTAL 40 MINUTES

8-10 SERVINGS You can find sumac, a lemony spice, at Middle Eastern markets, specialty foods stores, and wholespice.com.

1½ lb. sugar snap peas, trimmed, stringed, cut in half on diagonal

to towel-lined baking sheet; transfer to a kitchen towel-lined baking sheet to dry.

Whisk oil, 1 Tbsp. lemon juice, vinegar, and ½ tsp. sumac in a small bowl. Toss peas, radishes, and cheese in a large bowl.

DO AHEAD: Can be made 1 day ahead. Cover dressing and salad separately and chill.

Add dressing to salad and toss to coat. Season salad with salt, pepper, and more lemon juice, if desired. Garnish with mint and sprinkle with sumac.

