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# Lettuce Snap Pea Salad with Meyer Lemon Cream

Sunset 1/15



## Servings: 6

1. Very thinly slice lemon crosswise, using a handheld slicer and removing seeds with a knife tip as you go. Discard ends. If the lemon is large, you may only use half the lemon. Cut lemon slices in half.
2. Toss lettuces in a large bowl with about 1/2 cup dressing. Add snap peas, radishes, and a little more dressing and toss again. Arrange salad on chilled plates and tuck in lemon slices and mint. Serve with more dressing if you like.
3. DRESSING: To a jar add shallot, lemon juice, and 1/4 tsp. salt and let stand 5 minutes. Add oil, then cover and shake well. Add in 1/2 tsp. more salt, 1/8 tsp. pepper, and the cream. Taste and add more salt, pepper or EVOO (if it tastes too tart) if you like. Shake before using. Make ahead: up to 3 days, chilled.

- 1 whole Meyer lemon
  - 1 1/4 pounds lettuce, mixed types, ends trimmed; or use 10 oz. salad mix
  - 1 cup sugar snap peas, thinly sliced on a diagonal
  - 3/4 cup radishes, thinly sliced
  - 1/2 cup fresh mint leaves, torn into small pieces
- DRESSING:**
- 2 tablespoons shallot, finely minced
  - 1/4 cup Meyer lemon juice
  - 3/4 teaspoon kosher salt, divided
  - 1/2 cup extra-virgin olive oil, plus 2 tbsp.
  - 1/8 teaspoon freshly ground black pepper
  - 1/3 cup heavy whipping cream

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*Per Serving (excluding unknown items): 236 Calories; 23g Fat (84.3% calories from fat); 3g Protein; 7g Carbohydrate; 3g Dietary Fiber; 15mg Cholesterol; 334mg Sodium; 3g Total Sugars; trace Vitamin D; 74mg Calcium; 2mg Iron; 346mg Potassium; 55mg Phosphorus.*  
*Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**