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# Ultimate Springtime Salad

with Crisp Radish, Sugar Snap Peas, and Fresh Mozzarella

What makes this salad ultimate? We're not quite sure exactly. It's so much more than the sum of its parts! Herby pesto and fresh mozzarella might be a big part of it.

35 min level 1

- Yukon Potatoes
- Red Bell Pepper
- Baby Carrots
- Sugar Snap Peas
- Pesto
- Radishes
- Fresh Mozzarella
- Basil

## Ingredients

	2 People	4 People
Yukon Potatoes	12 oz	24 oz
Red Bell Pepper	1	2
Baby Carrots	8 oz	16 oz
Sugar Snap Peas	6 oz	12 oz
Pesto <sup>1)</sup>	2 T	4 T
Radishes	3	6
Fresh Mozzarella <sup>1)</sup>	4 oz	8 oz
Basil	½ oz	1 oz
Oil*	2 t	4 t

\*Not Included

## Allergens

1) Milk

## Tools

Large Pot, Baking Sheet, Strainer, Medium Bowl, Large Pan

Ruler

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**Nutrition per person** Calories: 456 cal | Fat: 20 g | Sat. Fat: 7 g | Protein: 19 g | Carbs: 53 g | Sugar: 11 g | Sodium: 368 mg | Fiber: 11 g

2



**1 Prep: Wash and dry all produce.** Preheat the oven to 400 degrees. Bring a large pot of **salted water** to a boil. Cut the **potatoes** into ½-inch cubes. Core, seed, and remove the white ribs from the **bell pepper**, then dice into 1-inch cubes. Halve the **carrots** lengthwise. Trim the stems of the **sugar snap peas**.

3



**2 Roast the potatoes:** Toss the **potatoes** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Place in the oven for 20-25 minutes, until golden brown.

3

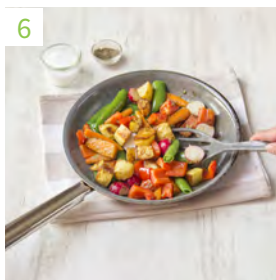


**3 Cook the carrots and snap peas:** Add the **carrots** to the boiling water and cook for 6-8 minutes, until al dente. Add the **snap peas** during the last 2 minutes of cooking, then drain. Add them to a large pan and stir in the **pesto**.

**4 Roast the peppers:** In a medium bowl, toss the **bell peppers** with a drizzle of **oil** and a pinch of **salt** and **pepper**. Add them to the baking sheet with the **potatoes** and cook for 10-12 minutes, until both the **potatoes** and **peppers** are done.

**5 Prep the remaining ingredients:** Trim and halve the **radishes** lengthwise. Tear the **mozzarella** into bite-sized pieces. Tear the **basil leaves** into bite-sized pieces, discarding the stems. **TIP:** For extra presentation points, try splitting some of the snap peas down the middle.

6



**6 Toss the salad and plate:** In the large pan, toss together the **potatoes, peppers, sugar snap peas, carrots, and radishes**. Season with **salt** and **pepper**. Plate the **ultimate springtime salad** and sprinkle with the torn **mozzarella** and **basil leaves**. Enjoy!