

Fresh Field Pea and Heirloom Tomato Salad

Adapted from a Southern Living (August 2009) recipe. We are getting fresh, still light green, black-eyed peas at our Farmers' Market right now (as opposed to the dried ones you'll get in the autumn). This was a very satisfying, light summery way to use them, with lovely textures and little cooking.

Dressing:

In the order below, place ingredients in a jar and shake well.

1 teaspoon lemon zest
¼ cup lemon juice
1 tablespoon honey mustard
1/3 cup chopped fresh basil (plus another few tablespoons for serving)
¾ teaspoon salt
several pinches chili powder
pepper to taste
1/3 cup good olive oil

Salad:

2 cups fresh field peas
4 medium or 6 small heirloom tomatoes
several handfuls of micro greens
4 oz. goat cheese, crumbled
2 slices cooked bacon, crumbled (optional)

Bring a medium pot of water to boil. Add a generous amount of salt. Add peas and boil for 8 – 10 minutes, until tender. Drain and rinse with cold water to stop cooking. Toss with about 1/3 cup of dressing, to coat.

Cut ¼ inch tomato slices and arrange on salad plates. Top with a small bunch of micro greens, then a dollop of peas. Sprinkle goat cheese, bacon (if using), additional basil. Drizzle with a bit more dressing and serve.