



*Simple,  
Seasonal,  
Sustainable*

## Recipe of the Week

# ***Snap Pea Salad with Radish & Lime***

### **Ingredients:**

- 8 ounces sugar snap peas, trimmed and halved (about 2 cups)
- 7 ounces yellow wax beans, trimmed and cut into 1-inch pieces (about 3 cups)
- 3 tablespoons lime juice
- 2 tablespoons extra-virgin olive oil
- 1/2 cup chopped fresh cilantro
- 1/4 teaspoon salt
- Freshly ground pepper, to taste
- 1 bunch radishes, trimmed and thinly sliced (about 10)

### **Directions:**

1. Steam peas over 2 inches of boiling water, stirring once, until crisp-tender, 4 to 5 minutes. Transfer to a baking sheet lined with paper towel.
2. Steam wax beans until crisp-tender, about 5 minutes. Transfer to the baking sheet.
3. Refrigerate peas and beans until chilled, about 20 minutes.
4. Whisk lime juice, oil, cilantro, salt and pepper in a large bowl. Add radishes, peas and beans; toss to coat. Serve chilled.

Serves 4

*Nutrition: 109 calories, 7 g fat, 1 g saturated fat, 10 g carbohydrate, 3 g fiber, 3 g protein, 155 mg sodium*

*Source: Million Hearts*



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