



Elliott Evans Nutrition, LLC
Prevent and Protect
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GREENS WITH RADISHES AND SNAP PEAS

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Serves 8

- 3 tablespoons olive oil**
- 2 tablespoons red wine vinegar**
- 1 tablespoon whole-grain mustard**
- 1/2 teaspoon sugar**
- Kosher salt and black pepper**
- 1 large head of Boston lettuce, leaves torn (about 10 cups)**
- 1 medium head radicchio, leaves torn (about 4 cups)**
- 1 bunch radishes, cut into thin wedges**
- 1/2 pound snap peas, trimmed and cut into 1/2 inch pieces**

- **In a large bowl, whisk together the oil, vinegar, mustard, sugar, 1 teaspoon salt, and 1/2 teaspoon pepper.**
- **Add the lettuce, radicchio, radishes, and snap peas and toss to combine.**

Make-ahead tip: Make the dressing and salad up to 6 hours in advance; refrigerate separately. Toss together before serving.