

# Spring Salad

## with Fresh Peas and Radishes

4 C mixed spring greens (arugula, baby spinach, watercress)  
1 C fresh peas, blanched  
1/2 C radishes, thinly sliced  
1/4 C snap peas, trimmed and halved  
1/4 C crumbled goat cheese  
1/4 C brewed Sencha Overture tea,

cooled  
2 T olive oil  
1 T honey  
1 T Dijon mustard  
1 T apple cider vinegar  
Salt and pepper to taste

**PREPARE THE VINAIGRETTE:** In a small bowl, whisk together the brewed Sencha Overture tea, olive oil, honey, Dijon mustard, apple cider vinegar, salt, and pepper until well combined.

**ASSEMBLE THE SALAD:** In a large bowl, combine the mixed spring greens, fresh peas, radishes, snap peas, and crumbled goat cheese. Drizzle with the green tea vinaigrette and toss to coat.