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Green Salad With Asparagus and Peas

Prep Time: 25 mins

Total Time: 25 mins

Ingredients

- 2 teaspoon lemon zest
- 1/4 cup(s) lemon juice
- 1/4 cup(s) oil, canola, or extra-virgin olive oil
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1/4 teaspoon pepper, black ground
- 2 head(s) lettuce, bibb, or Boston, torn into bite-size pieces
- 2 cup(s) asparagus, very thinly sliced
- 3 pounds pea pods, fresh, shelled (about 2 cups)
- 1 pint(s) tomato(es), cherry, or grape, halved
- 2 tablespoon chives, or scallion greens, minced

Preparation

1. Combine lemon zest and juice, oil, sugar, salt and pepper in a large salad bowl.
2. Add lettuce, asparagus, peas, tomatoes and chives (or scallion greens); toss to coat.