



Chop Salad with Feta

INGREDIENTS

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| 1 medium shallot, finely chopped | 4 medium Persian cucumbers, quartered lengthwise, cut crosswise into ½-inch pieces |
| 1 tsp finely grated lemon zest | 1 romaine heart, quartered lengthwise, cut crosswise into ½-inch pieces |
| ¼ c fresh lemon juice | ½ medium head of radicchio, cut crosswise into ½-inch pieces |
| 1 tbsp white wine vinegar | 6 oz feta, crumbled (about 1½ cups) |
| ¼ c olive oil | 1½ cups torn dill fronds |
| Kosher salt | Freshly ground black pepper |
| 8 oz sugar snap peas (about 2 cups), trimmed, thinly sliced on a diagonal into ½-inch pieces | |
| 1 bunch radishes (about 12), trimmed, thinly sliced | |

DIRECTIONS

1. Mix shallot, lemon zest, lemon juice, and vinegar in a large bowl. Let sit 10 minutes, then mix in oil. Set vinaigrette aside.
2. Meanwhile, mix a palmful of salt into a medium bowl of ice water; add peas. Let sit 10 minutes, then drain and pat dry (this makes them super crisp).
3. Add peas, radishes, cucumbers, romaine, and radicchio to bowl with reserved vinaigrette; toss well to coat. Add feta and dill, season with salt and pepper, and toss again to combine. Transfer to a platter to serve.
4. Do Ahead: Vinaigrette can be made 6 hours ahead. Cover and chill. Bring to room temperature before using.