



*Peas, Shoots & Leaves with Buttermilk and Feta Dressing*

Colu Henry

Serves 4 as a side

**INGREDIENTS**

$\frac{3}{4}$  cup full fat buttermilk

2.5 ounces crumbled feta cheese, preferably French if you can find it

2 lemons, to yield 5 tablespoons of juice

Kosher salt and freshly ground black pepper

8 ounces snap peas, cut on the bias

3 scallions, thinly sliced on the bias  
2 ounces pea shoots or baby arugula  
2 tablespoons extra-virgin olive oil, plus more for drizzling  
2 tablespoons chives and/or blossoms for scattering  
2 tablespoons roughly chopped or torn mint leaves  
Flaky salt for serving

## **METHOD**

Make the dressing: In a medium bowl, whisk together the buttermilk, feta cheese, 3 tablespoons of the lemon juice and season well with salt and a good few churns of black pepper. Taste and adjust seasoning with salt as needed. Set aside.

Make the salad: In another bowl, gently toss together the snap peas, scallions and pea shoots with the remaining lemon juice and the olive oil. Season with salt.

To serve, transfer the dressing to a medium plate or platter, preferable with sides and mound the snap pea mixture on top in the middle. Drizzle with some more olive and scatter with the and their blossoms and mint. Finish with a few pinches of flaky salt.