



Preparation time: 15 minutes

Cooking time: 15 minutes

### Ingredients for 4

- 2 cloves garlic, thinly sliced
- 1 green onion, thinly sliced
- 1/4 cup olive oil + 2 tablespoons
- 1 lemon juice
- 1 tablespoon chopped dill
- 1 pound sugar snap peas
- 2 mushrooms, thinly sliced
- 1/2 fennel bulb, thinly sliced
- Mixed salad
- Salt and pepper

## Snap Peas Salad

*This salad offers an unusual combination of vegetables and has an innovative dressing based on roasted garlic infused oil. A satisfying refreshing treat!*

In a small sauce pan, combine 1/4 cup olive oil and the garlic, and bring to a simmer on medium heat. Season with salt. Reduce heat and cook for a few minutes until the garlic is golden. Set aside and let cool.

Arrange the snap peas on a baking sheet covered with aluminum foil and sprinkle with 2 tablespoons olive oil. Season with salt. Broil until lightly charred, about 10 minutes. Set aside and let cool.

When the oil is cool, mix in the green onion, lemon juice and dill. Season with salt and pepper. Set aside.

On a large platter, arrange the salad, snap peas, fennel and mushroom. Sprinkle with the dressing just before serving.