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**Spring Asparagus, Sugar Snap Peas, and Radish Salad  
with Quinoa and Goat Cheese**

Serves 4 - 6

Spring is in full bloom and we are inspired by its bounty! This warm and hearty salad celebrates crisp spring asparagus, snappy peas, and peppery radishes, all nestled in a nutty bed of quinoa. Tossed with a delicious spicy-salty dressing and topped with goat cheese, get ready to embrace the fresh flavors of the season.

**Salad Ingredients:**

2 cups vegetable stock  
1 cup quinoa  
1 tablespoon butter  
1 tablespoon olive oil  
1/2 cup pistachios  
7-8 radishes, thinly sliced with a mandoline  
1 cup sugar snap peas, strings removed, sliced on the bias  
5 stalks asparagus, thinly sliced

**Directions:**

1. In a medium pot, bring the vegetable stock to a boil, add the quinoa, cover, and reduce the heat to a low simmer for 15 minutes, stirring occasionally. Quinoa is done when all the liquid has been absorbed and the quinoa is tender. Remove from heat and set aside.

2. In a small skillet, melt the butter and olive oil over medium heat. Add the pistachios and cook for 3-4 minutes tossing occasionally until slightly brown and exuding a nutty fragrance. Toss the pistachios (and any remaining warm butter and olive oil) into the quinoa and set aside to cool.

3. Prep the radishes, snap peas, asparagus, red onion, chives, basil, mint, and dill and combine with the baby greens in a large salad bowl.

4. In a wide-mouth jar, whisk the dressing ingredients until emulsified.

5. Drizzle the dressing over the salad and toss to coat. Serve the greens over the quinoa and pistachio mix. Sprinkle with the goat cheese and additional salt and pepper to taste. Enjoy!

**Dressing Ingredients:**

1/3 cup olive oil  
1 teaspoon lemon zest  
2 tablespoons lemon juice  
1/2 tablespoon honey  
1 teaspoon Dijon mustard  
2-3 anchovies, chopped (optional)  
1 small shallot, minced  
1/4 teaspoon Kosher salt  
1/4 teaspoon black pepper  
1/2 red onion, thinly sliced with a mandoline  
2 tablespoons chives, freshly chopped  
10-12 fresh basil leaves, torn  
2 tablespoons mint, coarsely chopped  
2 tablespoons fresh dill, coarsely chopped  
5 oz mixed baby greens  
4 oz goat cheese, crumbled