



Spring Vegetables with Lemon Basil Vinaigrette

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1 lb. Green beans, trimmed to bite-sized pieces
1 lb. asparagus, trimmed to bite-sized pieces
½ lb snow peas

1 pt. grape tomatoes, halved
8 oz. feta cheese, crumbled

Vinaigrette

2 lemons, zested & juiced
1 t salt
½ t pepper
¼ t red pepper flakes

2/3 C extra virgin olive oil
1 t Dijon mustard
4 T basil chiffonade

Blanche green vegetables separately in simmering, unsalted water until tender. Immediately plunge into ice water bath to shock them. Drain green vegetables and add raw tomatoes.

In a small bowl, combine lemon juice, salt, pepper, red pepper flakes, Dijon mustard, ½ of lemon zest, and ½ of basil. Whisk in olive oil.

Toss vegetables with vinaigrette and arrange on a serving platter. Top with feta cheese, as well as reserved lemon zest & basil for garnish.

Serves 8-12