

Kosher salt
3 Tbsp. extra-virgin olive oil
1 Tbsp. (or more) fresh lemon juice
1 tsp. white wine vinegar
½ tsp. sumac plus more for garnish
1 bunch radishes (about 6 oz.),
trimmed, thinly sliced
4 oz. ricotta salata or feta, crumbled
Freshly ground black pepper
2 Tbsp. coarsely chopped fresh mint

INGREDIENT INFO: Ricotta salata is a salted, aged ricotta cheese, available at better supermarkets and at specialty foods stores and Italian markets.

Fill a large bowl with ice water; set aside. Cook peas in a large pot of boiling salted water until crisp-tender, about 2 minutes. Drain; transfer to bowl with ice water to cool. Drain peas; transfer to a kitchen towel-lined baking sheet to dry.

Whisk oil, 1 Tbsp. lemon juice, vinegar, and ½ tsp. sumac in a small bowl. Toss peas, radishes, and cheese in a large bowl.

DO AHEAD: Can be made 1 day ahead. Cover dressing and salad separately and chill.

Add dressing to salad and toss to coat. Season salad with salt, pepper, and more lemon juice, if desired. Garnish with mint and sprinkle with sumac.

Sugar Snap Salad

ACTIVE 30 MINUTES TOTAL 40 MINUTES

8-10 SERVINGS You can find sumac, a lemony spice, at Middle Eastern markets, specialty foods stores, and wholespice.com.

1½ lb. sugar snap peas, trimmed,
stringed, cut in half on diagonal