

# ROASTED BEET AND SUGAR SNAP PEA SALAD

## Gnome Cooking

- 3 medium beets, trimmed
- $\frac{1}{2}$  pound sugar snap peas, trimmed
- 1 tablespoon plus 1 teaspoon Dijon mustard
- Juice from  $\frac{1}{2}$  lemon (or more to taste)
- $\frac{1}{4}$  cup olive oil
- 3 tablespoons chopped fresh dill
- $\frac{1}{2}$  teaspoon sugar

Preheat oven to 375°F. Wrap beets in aluminum foil. Bake until tender, about 1 hour 15 minutes. Cool. Rub the skins off the beets and cut into wedges.

Steam peas until just tender, about 4 minutes. Drain. Rinse with cold water; drain well. Spin or pat dry.

Mix mustard and vinegar in small bowl. Gradually mix in oil, then dill and sugar.

Toss beets and peas together with the dressing.

Serve on a bed of fresh greens.

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