
Spring Vegetable Salad

Kid-approved tweak: *Omit the asparagus and scallions. Double up on the peas.*

Make-ahead tip: *The salad needs to sit for at least 30 minutes before you serve it.*

- ½ cup mayonnaise
- 2 tablespoons lemon juice
- 2 teaspoons grated lemon zest
- 1 teaspoon tarragon
- ½ teaspoon pepper
- 1 pound red potatoes, cut into ½-inch cubes
- 1 pound asparagus, cut into ½-inch pieces
- 2 cups frozen baby peas, thawed
- 4 scallions, minced
- ¼ cup finely diced rhubarb or celery



1. In a large bowl, whisk together the mayonnaise, lemon juice, lemon zest, tarragon and pepper.
2. In a large pot of boiling salted water, cook the potatoes for 7 minutes. Add the asparagus and cook until the potatoes are tender, about 3 minutes.
3. Place the peas in a colander, and drain the potatoes and asparagus into the colander. Drain well and transfer to the bowl of dressing, and toss well.
4. Add the scallions and rhubarb, and toss again. Let sit for at least 30 minutes so that the potatoes can absorb some of the dressing.

Makes 6 servings

Total time: 1 hour 5 minutes

Per serving: 236 calories, 15 g fat, 21 g carbohydrates (4.5 g fiber), 5 g protein, 132 mg sodium

