

## Kale and Sugar Snap Pea Salad

### For the dressing

¾ cup canola oil

½ cup peeled, chopped ginger

¼ cup miso paste

½ cup rice vinegar, or as needed

Finely grated zest and juice of 2 lemons or limes

¼ cup sugar, or as needed

Coarse salt and black pepper

### For the salad

2 tablespoons sugar

4 dried apricots

1 medium bunch kale coarse stems removed and discarded, roughly chopped

2 cups sugar snap peas, stemmed

4 ounces feta cheese, crumbled

¼ cup almonds, toasted and coarsely chopped

2 tablespoons chopped fresh mint leaves, or as needed

Make the dressing: In a blender or food processor, combine the oil, ginger, miso, 1/2 cup vinegar, lemon or lime zest and juice, and sugar. Process for about 30 seconds to form a creamy emulsion. Season with salt and pepper to taste, and add vinegar if needed.

Make the salad: In a small saucepan over medium-low heat, combine the sugar with 1/4 cup water. Add the dried apricots and poach just until rehydrated, 2 to 3 minutes, then remove from heat.

In a serving bowl, combine the kale, snap peas and feta. Add salad dressing to taste, and toss well. Sprinkle with almonds and garnish with poached apricots. Sprinkle with mint and serve.

Recipe credit: Mark Bittman for the New York Times