

# Spring Peas with Anchovy, Lemon, and All the Radishes

Serves 4

When it comes to spring produce, I prefer my peas raw and my radishes plentiful. These crunchy, flawless vegetables are only made better by salty, funky anchovy and an aggressive amount of lemon. Because the peas and radishes are so sturdy, they can be dressed a bit in advance. When you're ready to serve, add the more delicate tendrils and herbs, seasoning once more before it hits the table.

## DRESSING

3 anchovy fillets, finely chopped  
2 stalks green garlic or scallions (white and light green parts only), thinly sliced  
½ lemon, seeds removed, finely chopped  
1 tablespoon fresh lemon juice, plus more as needed  
Kosher salt and freshly ground black pepper

## SALAD

½ pound snap peas, halved lengthwise, stringy pieces removed  
2 cups thinly sliced radishes, preferably a mix of watermelon, French breakfast, and regular  
2 cups pea tendrils or shoots  
½ cup tender tarragon leaves and stems  
3 tablespoons olive oil  
Kosher salt and freshly black ground pepper  
Fresh lemon juice

1. **MAKE THE DRESSING:** Combine the anchovies, green garlic, chopped lemon, and lemon juice in a small bowl and season with salt and lots of pepper; this dressing should taste assertive in every way possible: salty, tangy, garlicky, peppery.

2. **MAKE THE SALAD:** Toss the snap peas and radishes together in a medium bowl. Add the anchovy dressing and let sit a few minutes (this will soften them slightly and give them a chance to get to know the dressing). Add the tendrils and tarragon, and toss to combine. Drizzle with olive oil and season with salt, pepper, and more lemon juice, if you feel like the salad needs a touch more tang.