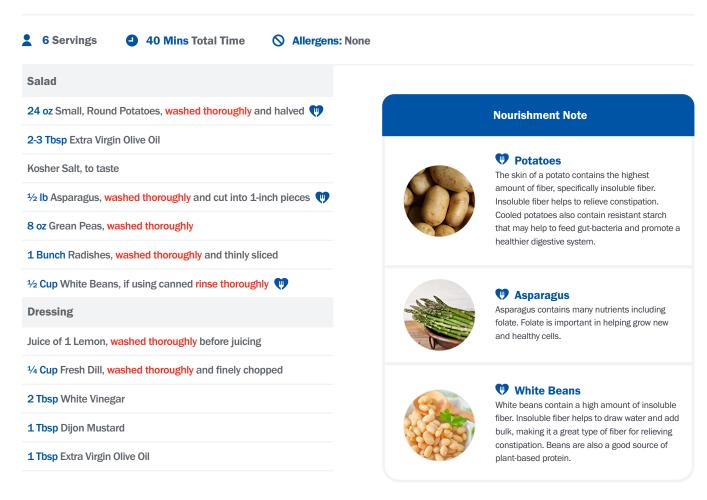




Ingredients





Instructions

1. Wash Hands

Wash hands with soap and water.

2. Preheat Oven

Preheat oven to 425 °F. Bring a large pot of water to boil.

3. Roast Potatoes

Arrange the potatoes on a baking sheet and drizzle with 2-3 Tbsp olive oil and sprinkle with kosher salt. Roast for 30 minutes, turning half way. Allow to cool completely, then transfer to a large mixing bowl.

4. Prepare Dressing

Prepare the dressing. Whisk together the lemon juice, dill, vinegar, Dijon mustard, and olive oil. Set aside.

5. Cook Asparagus & Peas

Once the water has boiled add the asparagus and peas. Cook for about 5 minutes. Strain and rinse with ice cold water to stop the cooking process.

6. Combine Ingredients

In the large bowl, combine the asparagus, peas, radishes, beans, and dressing. Mix to combine. Enjoy salad at room temperature.

7. Refrigerate

Refrigerate leftovers for up to 3 days in a covered container.

8. Wash Hands

Wash hands with soap and water.

Recipe adapted from: makingthymeforhealth.com

What You'll Need

F	Cutting Board
þ	Knife
	Colander
	Large Pot
	Baking Sheet
	Measuring Cups
e E	Measuring Spoons
P	Whisk
\Box	Large Bowl
Ŷ	Spoon

Fatigue Buster

- Peas: Use frozen peas instead of fresh to reduce prep time.
- Lemon Juice: Use bottled lemon juice instead of squeezing your own.
- **Radishes:** Use pre-sliced radishes to reduce meal prep time.
- Enlist in the help of a trusted friend or family member to help prepare this recipe.