



## Pea Shoot Salad with Coconut-Macadamia Nut Gremolata

Following recipes is important...so is making them up as you go! This recipe definitely falls into the latter category. And who says gremolata has to have parsley and lemon? Not us!

### INGREDIENTS

1/3 cup vegetable oil  
1 medium shallot  
1/4 cup unsweetened coconut flakes  
1/4 cup finely chopped macadamia nuts  
1/4 cup chopped fresh chives  
3 tablespoons finely chopped fresh

mint

1 tablespoon finely grated lime zest

Kosher salt

Pepper

1 pound halved sugar snap peas

2 cups pea shoots (tendrils)

1/4 cup torn mint leaves

3 tablespoons shallot oil

2 tablespoons fresh lime juice

2 teaspoons fish sauce

### PREPARATION

Heat 1/3 cup vegetable oil and 1 medium shallot, thinly sliced into rings in a small saucepan over medium-high. Stir occasionally, until golden brown and crisp, 5–8 minutes. Transfer shallots to paper towels; season with kosher salt. Pour shallot oil into a small bowl; let cool. Meanwhile, toast 1/4 cup unsweetened coconut flakes and macadamia nuts in same saucepan over medium, stirring occasionally, until edges are golden brown, about 3 minutes. Transfer to a bowl; let cool. Add fried shallot, 1/4 cup chopped fresh chives, 3 tablespoons finely chopped fresh mint, and 1 tablespoon finely grated lime zest and toss; season with kosher salt and pepper.

Toss 1 pound halved sugar snap peas, 2 cups pea shoots (tendrils), 1/4 cup torn mint leaves, 3 tablespoons shallot oil, 2 tablespoons fresh lime juice, and 2 teaspoons fish sauce in a medium bowl; season with flaky sea salt and pepper. Let sit 5 minutes. Serve topped with gremolata.