

## **Pea Tendril Salad w/ Orange Segments and Kalamata Olives**

*Adapted from The Cilantropist*

Roughly chop a handful of pea tendrils (removing tougher stems)  
Segment an orange

Combine orange with olive oil, minced garlic, champagne vinegar and salt/pepper to make a vinaigrette.

Top the pea tendrils with the orange segments, plus kalamata olives and crumbled goat cheese, and dress with the vinaigrette. (This salad would also be fantastic topped with quality Italian tuna.)