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# Easy Pea Salad

A simple and refreshing salad made with peas and other fresh ingredients.

Recipe Type: Vegetarian Prep Time: 10 mins

Cook Time: N/A Total Time: 10 mins

Recipe Yield: 500 grams Number of Servings: 4

Serving Size: 125 g

## **Ingredients**

400 g	frozen peas
50 g	red onion
200 g	Cherry Tomatoes
100 g	feta cheese
10 g	Fresh Mint Leaves
2 tbsp	Lemon juice
2 tbsp	Olive oil

0.5 tsp Salt

**0.5 tsp** Black pepper

## **Directions**

### Step 1

#### **Preparation**

Thaw the frozen peas by rinsing them under cold water.

Prep Time: 5 mins

Cook Time: 0 mins

### Step 2

### Cutting

Chop the red onion, cherry tomatoes, and fresh mint leaves.

Prep Time: 5 mins

Cook Time: 0 mins

### Step 3



In a large bowl, combine the thawed peas, chopped red onion, cherry tomatoes, and fresh mint leaves.

Prep Time: 0 mins

Cook Time: 0 mins

### Step 4

Mixing

In a small bowl, whisk together the lemon juice, olive oil, salt, and black pepper.

Prep Time: 2 mins

Cook Time: 0 mins

### Step 5

Mixing

Pour the dressing over the pea mixture and toss to combine.

Prep Time: 0 mins

Cook Time: 0 mins

### Step 6

Mixing

Crumble the feta cheese over the salad and gently mix.

Prep Time: 0 mins

Cook Time: 0 mins

### Step 7

Serving

Serve immediately or refrigerate until ready to serve.

Prep Time: 0 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 120 kcal

**Fat**: 8 g

Protein: 6 g

Carbohydrates: 10 g

## **Nutrition Facts**

### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	6 g	35.29%	35.29%

### **Carbohydrates**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Carbohydrates	10 g	18.18%	20%
Fibers	4 g	10.53%	16%
Sugars	4 g	N/A	N/A
Lactose	0 g	N/A	N/A

### **Fats**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	2 g	N/A	N/A
Saturated Fat	3 g	13.64%	17.65%
Fat	8 g	28.57%	32%
Cholesterol	15 mg	N/A	N/A

## **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	20 mg	22.22%	26.67%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

#### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	300 mg	13.04%	13.04%
Calcium	10 mg	1%	1%
Iron	8 mg	100%	44.44%
Potassium	200 mg	5.88%	7.69%
Zinc	1 mg	9.09%	12.5%
Selenium	4 mcg	7.27%	7.27%

## **Recipe Attributes**

### Seasonality

Spring Summer Fall

#### **Events**

Christmas Easter Thanksgiving Birthday Wedding Halloween

Valentine's Day Mother's Day Father's Day New Year Anniversary

Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic

### Meal Type

Lunch Snack

### **Healthy For**

Liver disease

### Difficulty Level

Easy

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