

## **Spring Vegetable Trio with Goat Cheese and Pistachios**

Pretty and quick, this dainty vegetarian lunch or elegant side joins seasonal spring veggies with dollops of creamy French goat cheese. It also whispers Mother's Day, doesn't it?

Serves 2 for lunch

20 fava beans

4 teaspoons olive oil

20 spears pencil-thin asparagus, ends snapped off and discarded, remainder cut on the bias into 1-1/2"-lengths

20 plump snap peas, trimmed

1/4 cup toasted pistachios

1/4 cup crumbled, fresh goat cheese

Fill a small pot with salted water. Shell the fava beans, discard the pods, and plunge the beans into boiling water. Cook about 3 minutes, then run under cool water. Slit each bean with your thumbnail and squeeze gently to release the inner bean into a medium bowl. Discard the shells

Meanwhile, place a large, heavy skillet over medium-high heat. When hot, add the olive oil. Toss in the snap peas and asparagus and saute, shaking the skillet, for 2 or 3 minutes or until the vegetables are crisp-tender. Add to the bowl with the favas and immediately nestle in the cheese so it begins to warm. Sprinkle with pistachios and serve immediately.