

# Asparagus, pea and portabello mushroom salad with mint dressing

250g	Asparagus spears, blanched in boiling salted water until tender then refreshed in ice water to arrest cooking.
250g	Garden peas, blanched in boiling salted water for 3/4 minutes then refreshed in ice cold water to arrest cooking
350g	Portabello mushrooms sauted off in a little olive oil
2 dsptspn	Fresh mint
50 ml	White wine vinegar
150ml	Olive oil
1/2	lemon juice only

