

## EGG AND SPRING PEA SALAD

*with 2021 Soter Origin Series Eola-Amity Hills Pinot Noir*

**6 Ea. Hard boiled eggs**

**1 Pint Pea shoots, chopped**

**1 Pint Snap peas, sliced thin**

**¼ C. Chervil, chopped**

**2 Tbsp. Olive oil**

**2 Tbsp. Shoyu Mirin**

**Salt and black pepper to taste**

Prepare your hard boiled eggs by either finely chopping them, or by grating them on the largest hole on a cheese grater. Mix all ingredients in a bowl and season with salt and pepper. Be careful not to crush the egg as you're mixing. This salad is delicious as is or serve it by the spoonful on a slice of crusty baguette with some garlic aioli!