



Spring Wedge Salad with Radishes, Egg, and Greek Yogurt Ranch, from Pizza Night

Alexandra Stafford's Recipe Note: Having grown up with a mother who favored oil-and-vinegar-based dressings and who never stocked bottles of ranch or blue cheese dressing, I came to appreciate these sorts of dressings much later in life, often with pizza and wings by my side. Though today I still love a rich, creamy dressing, I can't ignore my mother's influence, and I do appreciate lightened-up versions, this Greek yogurt ranch being a prime example. It's bright with herbs and fresh lemon juice, and it's a perfect match for all the fixin's here: radishes, snow peas, and eggs. With a little less water, it makes a great dip for veggies, too

SERVINGS 4

- 1 head iceberg lettuce (about 1½ pounds), cut into 8 wedges
- Flaky sea salt or kosher salt
- 2 radishes, thinly sliced on a mandoline
- 2 ounces snow peas, thinly sliced on the bias
- ½ cup Greek Yogurt Ranch Dressing (recipe follows), plus more for serving
- 4 Hard-Boiled Eggs (recipe follows), peeled and finely chopped
- 4 scallions, finely sliced
- Freshly ground black pepper

1 Set the iceberg wedges on a large platter and season them on both sides with some sea salt. Arrange them wedge-edge up. Scatter the radish slices and snow peas over the wedges. Drizzle the dressing evenly over the top, being sure to dress each wedge generously—use more dressing as needed. Scatter the chopped eggs all around, along with the scallions. Season with pepper to taste. Pass more dressing on the side for serving

Greek Yogurt Ranch Dressing

Makes 1½ cups

- 1 cup whole-milk Greek yogurt
- 3 tablespoons fresh lemon juice
- 1 garlic clove, minced
- ½ teaspoon honey
- 1 to 1½ teaspoons kosher salt, plus more to taste
- Freshly ground black pepper
- 2 tablespoons minced fresh dill
- ⅓ cup chopped fresh chives
- ⅓ cup minced scallions (3 to 4 scallions)

•4 tablespoons water

In a medium bowl, whisk together the yogurt, lemon juice, garlic, honey, 1 teaspoon salt, and pepper to taste. Whisk in the dill, chives, and scallions. Whisk in 2 tablespoons of the water. Taste and adjust with more salt and/or pepper. Whisk in the remaining 2 tablespoons water to thin the dressing if needed. Store in the fridge for up to 1 week.

Hard-Boiled Eggs

•4 large eggs

Set up a bowl (large enough to submerge the eggs) with ice and water. Place a steamer basket in a pot. Fill the pot with 1 inch of water, cover, and bring to a simmer over high heat. Uncover, carefully place the eggs in the steamer basket, cover, and steam for 10 minutes. Carefully transfer the steamed eggs to the ice bath.