BALSAMIC GLAZED CHERRY TOMATO SALAD WITH SPRING PEAS

Ingredients

1 large basket of salad leaves, picked washed and spun in small batches
1 small basked of spring peas, rinsed and chopped
1 handful of cherry tomatoes, rinsed and quartered
1 red onion sliced
200ml balsamic vinegar
1 splash of extra virgin olive oil
Optional… handful of thyme, sliced Florence fennel

Prepare leaves and peas and toss in large bowl with olive oil, salt and pepper.
Pan cook onion, tomatoes and vinegar till sticky and reduced.
Divide leaves and peas between bowls and top with tomato mixture.