



Gingered Sugar Snap Peas

Ingredients:

- 1 T. Unsalted Butter
- 1 ½ lb. Sugar Snap Peas (ends trimmed)
- 2 Garlic Cloves, Chopped
- 1 (1 inch) piece of Fresh Ginger, Peeled and Julienned
- 1 T. Minced Candied Ginger
- 1/3 c. Toasted Slivered Almonds
- Salt and Freshly Ground Black Pepper

Method:

Heat the butter in a large sauté pan until melted and bubbling.

Add the peas and sauté for about 3 minutes.

Add the garlic and fresh ginger, and sauté for about 1 minute.

Add the candied ginger and almonds and sauté just until the peas are crisp-tender, about 1 minute.

Season to taste with salt and black pepper. Transfer to serving bowl.

Serve warm.

(Serves 6)

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