

Sauteed Sugar Snap Peas

RECIPE LIGHTLY ADAPTED FROM THE BAREFOOT CONTESSA



Ingredients

1 1/2 pounds frozen SWP
Sugar Snap Peas
1 T olive oil
1 1/2 t kosher salt
3/4 t ground black pepper

Directions

1. Heat the frozen sugar snap peas in a medium saute pan with 1 cup of water for 5 minutes on medium-high heat, tossing occasionally.
2. Drain the peas and, when cool enough to touch, remove the string from each sugar snap pod. If the strings don't bother you, you can skip this step.
3. Put the sugar snap peas back in the saute pan with the olive oil, salt, and pepper and saute on medium-high heat, tossing occasionally for 3 to 5 minutes.