

Sugar Snap Peas with Lemon, Garlic and Basil



Ingredients:

- 1 pound sugar snap peas, with stems and strings removed
- 2 tablespoons olive oil
- Lemon zest from one lemon
- 1 medium clove of garlic, minced
- 1 tablespoon lemon juice
- 6 fresh basil leaves, chopped fine

4 servings

See instructions on reverse.

**Seasonal
and Simple**

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Sugar Snap Peas with Lemon, Garlic and Basil, continued

Instructions:

1. Bring 6 cups of water to a boil. Add peas and cook until crisp and tender, about 2 minutes.
2. Drain peas, put in ice water for 30 seconds, drain again and pat dry.
3. In medium sauté pan over medium heat, heat oil. Add lemon zest and garlic. Sauté until garlic is soft but not browned, about 2 minutes.
4. Add peas, lemon juice and basil. Toss to combine and cook until just heated through, about 1 to 2 minutes.

Enjoy making this healthy and delicious recipe!

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