

Sauteed Sugar Snap Peas

Serves 12



3 pounds fresh sugar snap peas
2 Tbsp good olive oil
1 Tbsp kosher salt
1 1/2 tsp freshly ground black pepper

Remove and discard the stem end and string from each sugar snap pod.

Heat the olive oil in a large sauté pan over medium-high heat. Add the sugar snap peas, salt and pepper and saute, tossing occasionally for 3 to 5 minutes, until the sugar snap peas are crisp tender.

Sprinkle with salt and hold for plating.