



Snow Peas Sautéed with Garlic

2-3 servings

INGREDIENTS

- 1/2 pound, Snow peas
- 1Tbsps. Olive oil
- 1 Clove garlic, chopped
- Salt & pepper to taste

DIRECTIONS

1. Trim snow peas by removing stem and string. Wash well.
2. To a large skillet add about 1 inch of water. Bring to a boil, add a good pinch of salt. Add snow peas and cover. Quickly drain after 45 seconds, do not over cook. Wipe out skillet, removing water. Add olive oil to skillet, when oil begins to shimmer (30 seconds or so) add garlic. When garlic begins to brown add snow peas. Sauté for a minute to finish cooking and heat through. Tossing to evenly coat.
3. Salt & pepper to taste. Serve hot and enjoy!



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This material was funded in part by USDA's Supplemental Nutrition Assistance Program (SNAP). USDA is an equal opportunity provider and employer.