

Seasonal Eating



Sugar Snap Peas with Thyme

- 1/2 pound sugar snap peas
- 2 tablespoons butter
- 1 tablespoon finely chopped shallots
- 2 teaspoons chopped fresh thyme
- 1/2 teaspoon finely grated lemon zest
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Drain any liquid off of the peas and pat dry on a paper towel. Melt butter in a large skillet. Add shallot and sauté until softened, 2-3 minutes. Increase heat to high and add sugar snap peas. Sauté, stirring occasionally until crisp-tender, 2-4 minutes. Add thyme, lemon zest, salt and pepper and toss until combined well. Serve immediately.