

Three Peas with Dates and Walnuts

- 1 bag sugar snap peas, trimmed
- 1 bag snow peas, trimmed
- 1 cup shelled fresh English peas (or thawed frozen)
- 1 tablespoon olive oil
- 1 shallot, minced
- Pinch cayenne pepper
- 1/4 cup chopped walnuts
- 1/3 cup chopped pitted dates
- 1/2 teaspoon salt
- 2 teaspoons walnut oil or olive oil

Bring a large pot of salted water to a boil over high heat. Fill a large bowl with ice water. Cut the sugar snap and snow peas into thirds crosswise. If using fresh English peas, add to the boiling water and cook until tender, about 1 minute. Add the snap peas and cook until bright green, about 2 minutes, then add the snow peas and cook 30 seconds. Drain the peas and plunge into the ice water to cool.

Heat the olive oil in a large skillet over medium-high heat. Add the shallot and cook until soft, about 2 minutes. Add the cayenne, walnuts and dates and cook until the nuts are slightly toasted, about 1 more minute. Drain the peas, shaking off the excess water, then add to the skillet (if using frozen peas, add them here). Add salt and cook, stirring, until heated through but still slightly crisp, 3-5 minutes. Add the walnut oil and toss. Adjust seasoning with salt.