



United States Department of Agriculture

GARLIC SESAME SNOW PEAS

Yields 4 servings

Prep Time: 10 minutes

8 ounces snow peas

½ tablespoon coconut oil

1 large garlic clove, minced

1 teaspoon sesame seeds

2 teaspoons soy sauce

2 teaspoons sesame oil

1. Heat a skillet over medium-high heat. Add the coconut oil to melt, followed by the sesame oil. Saute the garlic, 1 minute, until fragrant but not brown.
2. Add the snow peas and sesame seeds and continue to saute and stir frequently for 3 minutes. Pour soy sauce and toss until snow peas are well coated.
3. Season with salt to taste. Remove the peas from heat and pour into a serving dish. Serve while hot.

Recipe adapted from ©AlaskaFromScratch.com

USDA is an equal opportunity employer, provider, and lender.

