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

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