



Greenmarket Recipe Series

Honey Tarragon Sugar Snap Peas

Ingredients:

- *1 Pound Sugar Snap Peas
- *1 Tbsp Shallot
- *2 Tbsp Fresh Tarragon
- *1 Tbsp Honey
- 1 Tbsp Dijon Mustard
- 2 Tbsp Extra Virgin Olive Oil or Avocado Oil
- Juice from 1/2 of an Orange
- *available seasonally at your neighborhood Greenmarket

Instructions:

Trim the sugar snap peas and finely chop the tarragon and shallot. Heat 1 Tbsp oil over medium/high heat, add sugar snap peas. Cook for 3-5 minutes until slightly tender but still crisp then remove from heat. In a separate bowl mix the tarragon, honey, Dijon mustard, orange juice and remaining tablespoon of oil. When sugar snap peas are slightly cooled add to bowl and gently stir to coat.

Serves 4 as a side dish