



Pan Glazed Asian Snow Peas

Ingredients:

1 Tbsp Unsalted Butter
3 cups Fresh Asian Snow Peas, de-veined and trimmed
2 tsp Water
 As needed – Fine Sea Salt
 As needed – White Pepper, freshly ground

Directions:

Heat butter in a medium sauté pan over medium heat, add the snow peas and water. Cook snow peas until water evaporates and snow peas glaze – about 3 minutes; season; reserve; keeping hot.

