

Sugar Snap Peas

INGREDIENTS

- 1 cup of water
- 1 ½ cups of sugar snap peas, trimmed
- ½ teaspoon grated lemon rind
- 1 lemon, juiced
- 2 tbsp. sliced almonds, toasted
- Salt and pepper, to taste



DIRECTIONS

1. Bring water to a boil in a saucepan.
2. Add the peas and cook until they're crisp-tender or about 2 minutes.
3. Drain the peas in a colander over a bowl, reserving 1 teaspoon of cooking water.
4. Combine the reserved water, peas, lemon and lemon rind.
5. Add in almonds, salt and pepper.
6. Toss gently.