

Sesame Roasted Snap Peas

Ingredients

- 1 lb. of fresh snap peas in the pod
- ¼ cup sesame paste
- 2 tbsp. sesame oil
- 1 tbsp. soy sauce
- 1 tsp. red wine vinegar
- 1-2 cloves of garlic
- 3 scallions

Steps

1. Preheat the oven to 450°F (230°C). Pinch off the tops of the peas and peel off the thicker spine. Mix the sauce by whisking the sesame paste, sesame oil, soy sauce and vinegar together. Mince the garlic and add to the sauce.
2. Place peas and sauce in a glass baking pan and toss well. Place in the preheated oven for 10 minutes. While the peas are cooking chop the scallions.
3. Remove the peas from the onion, add the scallions, toss and serve warm.

